MARTHA WASHINGTON LOG CABIN COOK BOOK

VALLEY FORGE

UNDER THIS MARQUEE GENERAL GEORGE WASHINGTON
LIVED PART OF HIS STAY AT VALLEY FORGE

Martha Washington
Log Cabin
COOK BOOK

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MARTHA WASHINGTON
LOG CABIN
COOK BOOK
VALLEY FORGE

The Martha Washington Guild
Valley Forge

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DEDICATION

ONE hundred and forty-six years ago today, December 19, 1777, Washington and his army began the six-months' encampment upon the sacred hills and fields of Valley Forge and that period was the most critical in the history of our great nation.

According to the best records obtainable, it is estimated that three thousand soldiers perished during that terrible winter at Valley Forge as a result of hunger, scanty clothing and sickness due to the cold—a tremendous number when it is considered that in the twenty-six principal engagements of the Revolution, the number of killed and wounded did not greatly exceed nine thousand.

But these patriots did not die in vain. They were heroes—every one of them. They gave of their strength, their courage, their devotion to the cause of liberty and justice, and their lives, that this nation might endure. Had they faltered during that critical period, the cause of independence would surely have been lost.

The people of these United States will never forget or fail to continually honor those who served with Washington on these fields. No individual monuments in marble or bronze will ever be necessary to remind us and the generations to follow of the sacrifices made and the hardships suffered here so that all might enjoy the blessings and the happiness which a great nation could give its people.

That was the vision of the men of Washington's army and of the immortal Washington himself. That truly wonderful and prophetic vision was evidently in Washington's mind when he wrote into his prayer for the nation that "God would incline the hearts of the citizens to cultivate a spirit of subordination and obedience to government and to entertain a brotherly affection and love for one another."

Valley Forge is therefore the Nation's greatest shrine. It is yours. Every visitor to these hills and fields, and every worshipper in the Washington Memorial Chapel goes away a better citizen. It will never be necessary to give anything to visitors, or to worshippers, to remind them of the sacrifices made by Washington or his

army, nor of the debt of gratitude the people of this country will forever owe to them.

In preparing this Martha Washington Log Cabin Cook Book, named after the Log Cabin built in the woodland which skirts the Washington Memorial Chapel, by the members of the Martha Washington Guild, the principal purpose is to assure you and your friends that a hearty welcome will always await you at Valley Forge. In the Log Cabin is conducted a tea-room, where luncheons and suppers are given, and the proceeds devoted to the Rev. W. Herbert Burk, D.D., Rector, in assisting him to carry on the great work established by the Chapel. During the past year from the proceeds thus received an addition was built to the Log Cabin, the furnishing of the tea-room, the beautifying of the grounds around the Cabin and Gate House, electric wiring, compensation for an organist, choir-leader and choir-boys, including their transportation and Sunday luncheons, funds for the upkeep of the organ and coal for the heating of the Chapel and caring for many other important matters.

The Guild was organized September 20, 1906, with ten members and the following officers:

President, Mrs. Abbie Reeves Burk
Vice-President, Mrs. Colket Walker
Treasurer, Mrs. Leslie Jefferis
Secretary, Miss Emma W. Crawford

These faithful workers of the Guild at all times labored tirelessly and earnestly in welcoming all visitors to historic Valley Forge and helping to make their visits memorable ones. Their successors in the Guild are carrying out this same pleasant task, and we want you, the possessor of this volume, to feel that you have an interest in Valley Forge, and that whenever occasion presents itself, you will again make a visit, accompanied by your friends.

As one who must be deeply impressed with the work Washington and his brave followers accomplished by holding together during the winter of 1777 and 1778, we take pleasure in dedicating this volume to you.

E. J. T., *For the Guild.*

Valley Forge,
December 19, 1923.

CONTENTS

	PAGE
Soups	9
Fish	12
Meats (Including Poultry)	13
Vegetables	24
Salads and Salad Dressings	28
Desserts	34
Bread	48
Cakes	58
Icings	83
Pies	85
Entrees and Luncheon Dishes	89
Preserves	99
Pickles	104
Candy	109
Beverages	112
For the Sick	115
Miscellaneous	117
Luncheon Menus	120
A Group of Vegetable Dinners	122
Sunday Evening Supper Suggestions	124
Hearty But Wholesome Combinations for School Children	125
Helps and Hints	126
Temperature Guide	129

SOUPS

Soup Stock

Boil bones, cooked or uncooked meat, and left-over vegetables. To this, gravies and browned pieces of meat may be added to the soup kettle for color and flavoring. The stock should be strained, quickly cooled, and all fat removed. A variety of soups may be made from this by adding cooked macaroni, spaghetti, vermicelli, noodles, or vegetables.

MRS. C. HENRY STINSON

Cream Soups

1 quart milk
1 tablespoon butter
1 teaspoon salt
1 teaspoon pepper (white or black)
2 tablespoons flour
1 cup boiling water

Scald the milk; add butter and seasoning; thicken with the flour, which has been mixed with a little cold water; thin with boiling water and boil two minutes. Add the strained pulp of vegetables, or boiled fish, and mashed peas, or one pint of cut and cooked celery rubbed through a sieve, potatoes, corn, etc.

Cream of Fish—One pound of boiled fish, which put through a sieve, and add.

MRS. C. HENRY STINSON

Cream of Tomato Soup

1 quart tomatoes
1/4 teaspoon soda
4 tablespoons butter
4 tablespoons flour
1 quart milk
1 tablespoon salt
½ teaspoon pepper

Cook tomatoes slowly for one-half hour. Melt the butter; add flour; cook slowly and add milk gradually; then the seasoning. Strain the tomatoes; add the soda; stir into the sauce, and serve at once.

MRS. C. HENRY STINSON

Clam Chowder

25 clams
1 good-sized onion
1 tablespoon flour
1 pint milk (hot)
6 medium-sized potatoes
1 tablespoon butter
Pepper
1 tablespoon parsley

Chop the clams fine. Scald the liquor with a little water added. To this add the chopped clams, potatoes, cut into blocks, the onion chopped fine, and cook about one-half hour. Thicken with the butter and flour. Then add the pepper. When ready to serve, stir this into the milk, and add the parsley, chopped fine. This will serve six or eight persons.

MRS. C. HENRY STINSON

Corn Chowder

Potatoes
1 onion
1 tablespoon flour
Salt and pepper
Corn
1 tablespoon butter
Parsley
Milk

Boil a sufficient quantity of peeled and diced potatoes. When nearly done, add the corn, cut from ear, or canned corn. Fry the onion in the butter until a golden brown; lift out of butter and add to the drained corn and potatoes. To the butter add the flour; blend and thin with a sufficient quantity of milk. Add to vegetables with salt, pepper and chopped parsley; let boil up, and serve.

ANNA B. HARJES

Potato Chowder

Peel, dice and boil a desired quantity of potatoes. Cut into small pieces several slices of bacon, and fry with a chopped onion until both are a golden brown. Lift out of the fat and add to potatoes when the latter are soft and have been drained of water. To a tablespoon of the bacon fat, add a tablespoon of flour. Blend and thin with milk. Add to potatoes with salt, pepper and chopped parsley. Let all boil up together before serving.

ANNA B. HARJES

Oyster Soup

75 oysters
1 quart milk
1 egg
Butter size of an egg
Salt and pepper

Put the milk into a boiler and let come to a boil; then stir in a well-beaten egg and add butter. Strain the oysters through a colander and rinse off with a small cup of cold water. Let this liquid come to a boil; skim thoroughly, after which add the oysters and let boil up nice. When ready to serve, put the milk and oysters together, and season to taste.

MARY M. HIBBS

Foam Dumplings

1 egg
1 tablespoon flour
2/3 cup milk
Salt

Beat egg yolk very light. Add flour thinned with milk. Add salt to egg white and beat very stiff. Fold into yolk and milk mixture and pour into boiling stock. Will form into a cake on top. Break up with spoon or knife and serve at once. Very dainty with chicken broth.

ANNA B. HARJES

FISH

Baked Shad

Split shad down middle. Season, score and cover with three or four slices of bacon. Add one pint of milk and bake until done, basting every now and then with milk.

MRS. WALTER J. HUNSPERGER

Deviled Crabs

12 crabs
Large piece of butter
Parsley
1/2 teaspoon salt
2 onions chopped fine
3 eggs
Red and black pepper
1 tablespoon salad oil
Crumb part of a baker's loaf of bread

To the crab meat add the bread crumbs. Pour the cream over it and pick apart with fork. Add the butter, parsley, onions, eggs, salt and pepper, and salad oil. Mix crab meat thoroughly through this and pack in crab shells. Sprinkle cracker crumbs on top and bake in oven.

MRS. F. B. WONSETLER

Pigs in Blankets

12 large oysters
12 thin slices bacon

Roll each oyster in a slice of bacon and fasten with a toothpick. Put in a hot fry pan and cook until bacon is crisp.

BERTHA PENNICK

MEATS

(Including Poultry)

How to Cook Those Good Virginia Hams

Scrub ham with vegetable brush; then place it overnight in cold water, skin side up; scrub again, put in deep pot or boiler, skin side up, and cover with cold water; add one-half pint of molasses and one pint of good vinegar. Place on slow fire, never allowing water to boil, just simmer all the time. It should take, for an 18-pound ham, anywhere from six to nine hours if you don't let it boil. Watch the bones at hock and thigh. When they begin to show, it is time to remove the pot from the fire. If they show too much, remove ham from water, if they just show, let it stay in water until cold.

Now, if you want an epicure's dish, remove the skin of the ham, rub it with dried crumbs, stick it with twelve cloves, dot with black pepper, sprinkle liberally with sugar, place in baking pan, add one-half pint of any good cider, and let it come to a brown. Then you will have a dish fit for kings.

You can place the cooked ham in a baker and add cider. Place baker on top of stove; let the cider steam well and you will see a difference. This can be done even after the ham has been partly used, especially if it becomes dry. The baker should be covered.

Presented by Miss Molony
Charlestown, W. Va.

Virginia Hams

Cut very thin slices of ham in round pieces and broil for several minutes; serve on round pieces of toast dipped in melted butter and place a stewed mushroom on each piece of ham.

Mrs. S. Cameron Corson

Boiled Ham

Ham
1 cup brown sugar
1 cup vinegar
12 cloves (whole)
Bay leaf

Place ham in large boiler and cover thoroughly with cold water. Add sugar, vinegar, cloves, and bay leaf. Boil until tender and cool in same liquor.

LINDA HALL D. SCHURCH

Pork Chops and Fried Apples

Pork chops
Apples
Flour

Fry pork chops in usual way. Then in same pan fry your apples, which have been peeled and cored and cut into slices about two-thirds of an inch thick. When apples are browned on one side, turn carefully and brown on other side. Serve on platter with chops. Mix a little flour and water and make gravy in same pan.

MRS. WALTER J. HUNSPERGER

Lamb Rolls

Have the butcher cut the meat from as many lamb chops as desired; roll the meat and pin a slice of bacon around the meat with a wooden toothpick; then place the rolls on a broiler and broil.

MRS. S. CAMERON CORSON

Corned Beef Hash

1 cup meat chopped fine
1 teaspoon flour
1 cup milk
2 cups cold boiled potatoes chopped fine
1 tablespoon butter
Red pepper

Put the meat and potatoes in a wooden bowl. Melt the butter in a frying pan, to which add the meat and potatoes, after carefully mixing them with a fork. Sprinkle with pepper. Pour over this the milk, into which the flour has been beaten. Cover and set over the fire until brown. Invert on platter and serve immediately.

MRS. HENRY TETLOW

Mince in Cups

Cold beef minced very fine
Poultry dressing
1 tablespoon Worcestershire sauce
1/2 grated onion
1 cup rolled bread crumbs
Celery salt
1 egg
Salt

Mix all together, putting a tablespoon of bread crumbs on top of each cup when filled with the mince. Set the cup in a pan of water and cook to a nice brown.

This recipe is for six or eight cups.

MRS. J. WITTMAN

Savory Beef

Take a shin of beef from the hind quarter. Have it cut in four pieces. Put it in a pot well covered with water, and boil it until the meat and gristle fall from the bones. Chop the meat very fine, put it in a dish or jar, and season well with salt, pepper, cloves and sage to your taste. Pour in the liquor in which the meat was cooked, and place away to harden. Cut in slices when cold.

MRS. HENRY TETLOW

Veal Loaf

3 pounds raw veal minced very fine
1/4 pound boiled salt pork or cold boiled ham
1 small teacup cracker dust
3 eggs
3 teaspoons salt
2 teaspoons black pepper
1 teaspoon sweet marjoram

Beat up the eggs, to which add the other ingredients. Butter a large bowl, press the mixture down very tight, cover closely and bake two hours and a half. When cold, cut in thin slices and serve with sauce.

MISS A. B. MOLONY

Meat Loaf

1 cup stale bread crumbs — 2 eggs
1 cup milk — Salt and pepper
1 pound lean round stock put through meat chopper

After mixing well together, bake in a dish about three-quarters of an hour. Place the dish in a pan of water.

Mrs. Thomas Murdy

Jellied Veal

Veal — Salt and pepper
2 or 3 hard-boiled eggs — Vinegar or lemon juice

Boil a knuckle of veal until the meat leaves the bone. Cut the meat in small pieces, season very highly with salt, pepper and vinegar, or lemon juice, to taste. Have ready, in a bowl in which it is to stand to cool, the eggs, sliced. Put the meat into this and cover with the liquor in which the veal was boiled, and which must be strong enough to make a jelly. When cold this may be turned out and cut into slices.

Mrs. E. S. Hibbs

Creole Recipe for Grillades

1 1/2 pounds veal (very lean) — 3 large onions
Parsley — 1 cup vinegar
Salt and pepper

Slice the meat, fry in butter until tender. Add the onions, sliced in round pieces, parsley, salt and pepper. Do not spare the pepper. When the meat is well cooked through and of a golden brown, pour over the vinegar; then put it aside and let the whole simmer gently for ten minutes. Then serve hot.

Mrs. Joseph Gebelin
Baton Rouge, La.

Contributed by Mrs. Henry Tetlow

Trench Stew

Beef or mutton
1 teaspoon made mustard
3 tablespoons chopped pickle
Celery seed
1 cup water
1 large tablespoon butter
3 tablespoons currant jelly or brown sugar
Salt and pepper

Stew for fifteen minutes.

MRS. JOHN S. KENNEDY

Grillades a La Creole

1 tablespoon butter
2 small onions chopped fine
1 can tomatoes or
6 large fresh tomatoes
1 tablespoon lard
Parsley chopped fine
Meat
Salt and pepper

Warm a stewpan into which put the butter and lard. When thoroughly heated, add the onion and parsley. When this mixture is thoroughly brown, add the tomatoes and cook slowly for half an hour. Then add the salt and pepper and meat, and cook until done.

This is a sauce universally used by the creoles for round steaks, or what is sold in New Orleans as Daube. It is very delicious.

MRS. JOSEPH GEBELIN
Baton Rouge, La.

Contributed by MRS. HENRY TETLOW

Mock Terrapin

Liver
Butter
Cornstarch
2 hard-boiled eggs
Milk or cream
Salt and pepper
Lemon juice

Soak the liver in salt water five minutes. Fry it in butter and cut in strips.

Make a dressing of the eggs mashed with the milk or cream; thicken with cornstarch; add salt and pepper. Pour it over the liver and let it boil up, but do not let it get very thick. Season with a little lemon juice.

MRS. J. WITTMAN

Calf's Head Terrapin

1 calf's head
1 pint cream
4 tablespoons flour
1 teaspoon whole cloves
6 hard-boiled eggs
1/4 pound butter
1 onion
1 teaspoon allspice
Cayenne and black pepper

Soak the calf's head in salt water for one hour. Boil until tender. While boiling add the onion, cloves, and allspice. When sufficiently cooked, remove from boiler, and boil the brains for ten minutes in the same liquor. Remove the meat from the bones, skin the tongue, and chop all together in medium-sized pieces. Make a paste of the yolks of the eggs and the cream. Put the butter and flour in a frying pan and brown. Add the egg and cream mixture and enough of the liquor in which the head was boiled to make a nice, rich dressing. Mix all together, adding the pepper. Serve hot, garnished with rings of the egg whites.

Ethel W. Gibson

Yorkshire Pudding

1/2 pound flour
1 pint milk
1 egg
Pinch of salt

Mix all the ingredients together. Beat thoroughly with a wooden spoon until frothy. Pour into a well-greased tin, and bake in a quick oven for about half an hour. Then put under the meat while roasting for about twenty minutes.

Mrs. Henry Tetlow

Yorkshire Pudding

2 eggs
Pinch of salt
1 cup milk
3/4 cup flour

Beat eggs, to which salt has been added, until light; add milk and flour gradually, beating all the while. Bake one-half hour. Can be baked in gem pans or under roast.

Rabbit

1 rabbit
1/2 onion
2 or 3 cloves
Butter size of a walnut
1 bay leaf
Flour
Cream

Clean, cut into parts for serving, and put on to boil with a little boiling water, the butter, onion, bay leaf, and cloves. Boil until tender. Lift out of liquor and strain latter. Brown slightly a little flour and butter, add the liquor and a bit of cream. Add the rabbit to this and let stand until ready to serve.

ANNA B. HARJES

Fried Chicken

1 chicken
Flour
1 egg
Salt and pepper
Butter

Cut the chicken into pieces; salt and flour lightly, place in a large bowl and pour over the egg, well beaten, mix thoroughly. Lift out and fry in butter until tender.

Terrapin Chicken

1 quart chicken meat cut up
1/4 teaspoon ground mace
1 gill lemon juice
1/2 cup cream
3 hard boiled eggs
1 tablespoon flour
1/4 pound butter
Pinch ground cloves
Salt and cayenne pepper

Put the chicken in a saucepan; rub the butter and flour together; add it to the chicken; add the seasoning and cream, and put over a slow fire until thoroughly heated. Chop the whites of the eggs very fine and add. Mash the yolks of the eggs with the cream to a paste and add to the mixture. Let all come to the boiling point, then add wine, and serve.

MRS. JOHN S. KENNEDY

Stewed Chicken With Brown Gravy

Chicken
1 can button mushrooms
Salt and pepper
1 small onion
Flour
Butter
Crisco

Cut the chicken into pieces; salt and pepper lightly; fry in one-half butter and one-half Crisco until golden brown. Have about three cups of boiling water in stew pan and as chicken browns, drop it into this; add the onion and cook until tender. About fifteen minutes before serving add the mushrooms. Thicken with a little flour and water just before serving.

(Fresh mushrooms may be used if desired.)

MRS. WALTER J. HUNSPERGER

Chicken a la King

1 tablespoon butter
1 or more mushrooms
1/2 teaspoon salt
3 cups chopped chicken
3 eggs (yolks only)
1 pepper (cut in squares)
2 tablespoons flour
1 pint cream
1/5 cup butter
1 tablespoon lemon juice
1 teaspoon paprika

Melt a tablespoon of butter in a pan; add the pepper and mushrooms; stir and cook four minutes. Then add the flour and salt; cook until frothy. Add the cream and stir until it thickens. Set over hot water. Add the chicken and let stand to get very hot. Cream the balance of the butter; beat into it the eggs, lemon juice, and paprika. Stir this into the hot chicken until the egg thickens, and serve.

This serves six people liberally.

Chicken a la King

1 quart cooked chicken
2 tablespoons flour
1/2 teaspoon salt
4 eggs (yolks only)
1 red pepper
1 gill lemon juice
2 1/2 tablespoons butter
1/2 pint cream
1 saltspoon pepper
1 pint cooked mushrooms
1 green pepper
8 tablespoons melted butter

Mix together the melted butter and flour; add cream, and cook until thick, stirring constantly. Add the salt, pepper, eggs, peppers (cooked and cut in squares), chicken, and the mushrooms. Cook over hot water and add lemon juice when taken from the fire.

Chicken Pie

Lay the cooked chicken, all picked into small pieces, in the bottom of a baking dish. Pour over it a sauce made of the following ingredients:

3 tablespoons melted butter
3 cups warm stock
3 tablespoons flour
1 cup cream
Salt and pepper

Place in oven to keep warm.

Crust:

2 cups flour
2 teaspoons baking powder
1 egg
1 teaspoon salt
2 tablespoons butter
1 cup milk

Mix flour and butter (with hands); add egg and milk; beat to a batter with a spoon; lay over the chicken and bake one hour.

Pressed Chicken

Cook chicken very tender, allowing only one-half pint of liquor when done. Remove meat from bones; boil six eggs hard; prepare as much dressing with bread crumbs and seasoning as you would for roasting. Put layer of chicken, one of dressing, one of sliced eggs in a small pan; pour liquor over; cover; put weight over. Slice cold.

Mrs. Henry Tetlow

Left-Over Chicken Bellevue Batter

2 cups flour
2 teaspoons baking powder
2 tablespoons melted butter
2 beaten eggs
1 1/2 cups sweet milk
Little salt

Alternate layers of chicken and the batter in a greased dish, pouring over each layer of chicken a little melted butter. Have the first layer chicken and the last batter.

Bake forty-five minutes until a nice brown, in an oven of the same temperature as for bread. Serve with gravy.

Left-over veal or beef roasts can be used instead of chicken.

Mrs. George C. Kime

Smothered Guinea Fowl

1 guinea (young)
1 teaspoon salt
1 tablespoon flour
1/4 pound butter
1/2 cup water
1/2 pint milk
Pepper

Singe the guinea; split it down the back and draw. Break the breast bone to make it flat and lay it inside down in a baking pan. Put the butter on the breast and dredge with pepper. Put the salt and water in the bottom of the pan; place in hot oven; cover, and bake one-half hour, basting every ten minutes, turn guinea and bake for another half-hour; place on a hot dish and put the pan on top of the fire to brown. Add the flour and milk and season to taste.

Mrs. S. Cameron Corson

Deviled Fowl

1 tablespoon vinegar
1 tablespoon celery salt
Salt and pepper
1 tablespoon mustard
1 tablespoon tart fruit jelly
Bread or cracker crumbs

Broil carefully the legs and wings of the fowl. Make a sauce of the other ingredients. Lay broiled fowl on a hot dish, pour over dressing and sprinkle with dried bread or cracker crumbs.

MRS. LOUISE STOCKTON EMORY

Filling for Turkey, Chicken, Etc.

1 large loaf of bread
1/2 pound butter
1 cup minced celery
Salt and pepper
1 large Bermuda onion
1 1/2 cups mashed potatoes
2 tablespoons minced parsley
Cream

Prepare the day before needed the bread (Freihofer's Butter Krust) by rubbing fine; let it dry until day of using. Brown the onion in the butter in a large skillet; add the crumbled bread, and stir constantly until it is a rich brown, to this add the potatoes that have been mashed with cream and butter; mix thoroughly. Take from the fire and add the celery and parsley; salt and pepper to taste.

MRS. FRANK L. SMITH

Poultry Filling

1 1/2 loaves stale bread
1 tablespoon chopped parsley
3 eggs
Grating of nutmeg
Milk
1 small onion, grated
1 tablespoon chopped celery
1 tablespoon butter, melted
Salt and pepper
Liver of fowl chopped fine

Soak the bread in water for a few minutes; press out the water; mix in thoroughly the rest of the ingredients. Add milk to make consistency of thick cake batter, and finally the beaten whites of eggs. Excellent.

ANNA B. HARJES

VEGETABLES

Hashed Browned Potatoes

1 quart boiled potatoes
1 tablespoon flour
3 dashes black pepper
2 tablespoons butter
1 tablespoon salt
Chopped onion

Cut the potatoes into dice, to which add half of the butter and the balance of the ingredients. Put the balance of the butter in a frying pan and when the butter is melted, add the mixture, cover and cook slowly for forty-five minutes.

MRS. S. CAMERON CORSON

Potatoes With Cheese Sauce

1 quart small potatoes
1 cup milk
1 tablespoon butter
1 tablespoon flour
4 tablespoons grated cheese
1 teaspoon salt
Dash paprika
1 tablespoon cut parsley

Boil the potatoes and cover with the following sauce: Put the butter into a saucepan; add flour and mix well; add the cold milk slowly and boil three minutes. Add seasoning and cheese; stir until cheese is smooth, and then pour over the potatoes. Sprinkle with parsley.

BERTHA PENNICK

Bavarian Spinach

Spinach
Butter
Milk
1 slice bread
1 tablespoon flour
Hard-boiled egg or bacon
Salt and Pepper

Cook the spinach until it is soft. Take off and add to it, when drained, the bread, soaked in milk. Chop very fine. Add to this a paste made of the butter and flour. Mix well and add the right amount of spinach water to make it quite moist; a little milk, and salt and pepper. Serve with sliced hard boiled egg or bacon.

DOROTHY WONSETLER

Peas and Mushrooms

1/4 peck peas
1/2 pound mushrooms

Cook separately in salted water until tender.

SAUCE

1 tablespoon butter
1 tablespoon flour
Cream

Rub together the butter and flour. Put in sauce pan and add sufficient juice that mushrooms were cooked in, and light cream (one-half and one-half proportion) until sauce is just thick enough. Mix peas and mushrooms together, after draining, and pour this sauce over them.

MRS. WALTER J. HUNSPERGER

Bavarian Mushrooms

Make a dressing of one tablespoon of butter and some chopped parsley. Put dressing in kettle and let simmer.

Cook mushrooms until soft; slice them; add water or meat stock, and sprinkle with flour. Add dressing and stir together. Pour over beefsteak, or serve on toast.

DOROTHY WONSETLER

Creamed Carrots

1 quart carrots
1 tablespoon finely chopped onion
1 tablespoon butter
1 tablespoon flour
1 cup milk
1 teaspoon chopped parsley
1 teaspoon salt
Dash pepper

Put the carrots on in enough boiling water to cover; boil until tender without a cover; drain. Put butter and onion in sauce pan and boil for three minutes; add the flour and mix well; then add the cold milk slowly; stir until smooth and creamy; add salt and pepper; boil three minutes; then add to the carrots; sprinkle top of the dish with parsley.

BERTHA PENNICK

Carrots

2 bunches carrots
Butter
1 tablespoon sugar
1 tablespoon flour
Salt

Scrape and cut into small pieces of any desired shape the carrots. Add the sugar and boiling water and cook about one hour. Drain water into sauce pan or other vessel and use for sauce. Add to the carrots a generous piece of butter; sprinkle over them the flour, shaking well so as to distribute the flour thoroughly. Add salt and a sufficient quantity of the liquor in which the carrots were boiled to make a sauce of the desired thickness.

Carrots and Peas

Prepare carrots as above. Add a can of peas (or cook fresh peas with the carrots and proceed as before). This makes a very pretty and pleasing dish.

French Fried Onions

Pare and slice large onions; drop the rings of onion into hot lard and fry a very light brown.

Baked Onions

12 medium-sized onions
1/4 teaspoon salt
4 tablespoons soft bread crumbs
2 tablespoons flour
1 1/4 cups cream, milk or chicken stock
1 tablespoon chopped parsley
3 eggs

Peel and parboil the onions. Drain well and chop. Make a sauce of the flour, salt, cream, bread crumbs and parsley. Cook five minutes and add one egg, well beaten, and the onions. Cool slightly; add the well-beaten whites of two eggs and more seasoning, if necessary. Bake twenty minutes in a moderate oven in buttered molds or ramekins. Serve at once.

Mrs. Louise Stockton Emory

Baked Beans

1 quart beans
1/2 pound salt pork
Pinch cayenne pepper
1 small onion
1/2 cup molasses or
1 cup sugar
Pinch mustard

Soak the beans over night and parboil them the next morning. Cut the onion in half and place a piece on each side of the dish; put in the beans; slice the pork and lay across the top; add the molasses, pepper and mustard. Bake six hours.

MRS. C. HENRY STINSON

Stuffed Egg Plant

Cut off top of egg plant and with a spoon hollow out, leaving only a thin shell. Stew until done in salted water. Prepare creamed sweetbreads, oysters, or both; add stewed egg plant, and fill shell with mixture. Sprinkle browned bread crumbs on top.

MISS STOCKTON

Corn Fritters

(This recipe requires neither flour nor milk)

8 large ears corn
1 teaspoon salt
2 eggs
1 saltspoon pepper

Half grate and half scrape the corn. To the pulp obtained add the eggs (whites and yolks beaten separately) and salt and pepper. Fry in a spider, using sweet lard, oyster shape and size. Serve hot. They are also good cold.

MRS. HENDERSON SUPPLEE, SR.

Corn Fritters

12 ears corn
6 eggs
Salt and pepper

Score and press out with a fork the corn. Beat the yolks of the eggs light and add to the corn; add the salt and pepper. Beat the whites of the eggs stiff, and when ready to use, add to the mixture. Cook on cake griddle.

MRS. C. HENRY STINSON

SALADS AND SALAD DRESSINGS

Salad

Mix ripe olives and mayonnaise dressing with cream cheese into form of ball. Roll in finely cut parsley. Serve on lettuce.

MRS. OLIVER G. CHAMBERS

Fruit Salad

1 package lemon jello
Lettuce
1 small can pineapple
Mayonnaise dressing

Drain the juice from the pineapple; add water to make a pint; let it come to a boil and dissolve jello with it. Cut the pineapple into small cubes and add to cooling jello. If liked, a cup of nuts may also be added. Pour into individual molds. Serve on lettuce leaf with mayonnaise dressing or any preferred dressing.

ANNA B. HARJES

Frozen Fruit Salad

1 quart whipped cream
Eagle brand cheese
1 pound pineapple cut fine
1/2 pint mayonnaise
1 pound white grapes (seeded)
Lettuce

Rub the cheese into the mayonnaise; add the balance of the ingredients. Put into mould; pack with ice and a little salt for about three hours, and serve on lettuce.

MISS ISABEL WALKER

Walnut Salad

Take walnut meat out of shells in perfect halves, combine with equal quantity of crisp celery cut into small pieces. Serve on lettuce with French dressing or mayonnaise.

Tart apples in cubes may be used instead of celery, or walnuts may be used with tomatoes, oranges, grapefruit or cream cheese.

Waldorf Salad

(This serves eight or ten people)

2 stalks celery
1/2 pound English walnuts
2 eggs
Sugar
4 tart apples
4 tablespoon hot vinegar
1 tablespoon butter
Whipped cream
Salt and pepper

Cut the apples and celery into small pieces and break the nuts.

For the dressing:

Beat the eggs well; put the vinegar over the eggs, stirring constantly; add the salt and pepper and a little sugar. Cook until creamy, stirring constantly. Remove from the fire and add the butter. When cold, add an equal quantity of whipped cream. Mix the dressing with the salad and serve.

Marshmallow Salad

8 marshmallows
1/2 pound white grapes
2 bananas
2 oranges
1/2 can pineapple
1/2 cup English walnuts
1/4 pint whipping cream

DRESSING

1 egg
Juice 1/2 orange
1/4 cup sugar
Juice 1/4 lemon

Boil all these ingredients together and allow the dressing to get ice cold.

Cut fruit as for fruit salad. Mix fruit, nuts and dressing just before serving. Whip cream and put on top of each portion.

MRS. S. CAMERON CORSON

Congo Salad

1 pint mayonnaise highly seasoned
1 quart white seeded cherries
Celery
1 pint whipped cream
1 can pineapple cut small
1 1/2 envelopes Knox's gelatine
Nuts

Beat into the fruit the whipped cream. Dissolve the gelatine in a little water; then pour over it one cup of boiling water. When cold, pour it over the fruit and mayonnaise and pour into molds.

MISS MARY S. BOTTS

Tomato Jelly

1 quart can tomatoes
Bay leaf
Juice 1/2 lemon
Sugar
Lettuce
1/2 box Knox's gelatine
Celery
Salt and red pepper
Onion
Mayonnaise

To the tomatoes add the bay leaf, celery and onion. Let this mixture boil thoroughly. Soak the gelatine in a little water. When dissolved, add the tomatoes, then the lemon juice, salt, red pepper and sugar. Put in a bowl to congeal. Serve on lettuce with mayonnaise.

MISS MARY S. BOTTS

Dressing for Fruit Salad (Delicious)

4 eggs beaten well
8 tablespoons vinegar
12 tablespoons sugar
1/2 tablespoon mustard
Pinch of salt and a little paprika

Boil in double boiler until it thickens, and chill. Just before serving add

1 pint whipping cream (whipped stiff)

Pour over fruit, using cherries for decoration.

MRS. WALTER J. HUNSPERGER

Sweetbread and Celery Salad

Wash sweetbreads, let stand in cold, salted water one-half hour; then parboil until tender. When cold, cut into dice-shaped pieces; cut celery also in small pieces; take equal quantities of each and mix together, and pour over it mayonnaise dressing. Garnish with lettuce leaves.

MRS. HENDERSON SUPPLEE, SR.

Kentucky Salad

(A great favorite)

1 cucumber
1 1/4 pounds Knox's gelatine
1/4 cup vinegar
1 tablespoon lemon juice
Lettuce
1/2 cup canned pineapple
1/4 cup sugar
2/3 cup pineapple juice
1 tablespoon Narragon vinegar
Mayonnaise
Salt

Pare, chop and drain the cucumber (one-half cup solid). To this add the pineapple. Soak the gelatine in about a quarter of a cup of cold water; then dissolve it in a quarter of a cup of boiling water. Then add the balance of the ingredients. Chill in individual molds and serve on lettuce with mayonnaise.

Make the day before if possible.

LUCY G. ALLEN
Boston School for Cookery.

Contributed by MRS. HENRY TETLOW

Salad Dressing

3 whole eggs or 6 yolks of eggs
1 cup vinegar
1 cup water
1/3 cup flour
1/3 cup sugar
1 teaspoon salt
2 teaspoons butter

Season with mustard or cayenne to taste. Put on stove and cook until it thickens.

ANN W. PECHIN

Russian Dressing for Lettuce

3/4 cup mayonnaise
1 teaspoon catsup
1 teaspoon Worcestershire sauce
1 teaspoon vinegar
1/2 cup chili sauce (not homemade)
1/2 teaspoon salt
1/4 teaspoon paprika
1 tablespoon lemon juice
1 red and green pepper chopped fine

To this may be added, if desired

1 hard-boiled egg, chopped fine, and
6 stuffed olives, cut in pieces.

MRS. WALTER J. HUNSPERGER

Mayonnaise Without Oil

Yolks 4 eggs
1/2 teaspoon mustard
1 teaspoon salt
1 tablespoon granulated sugar
1/4 teaspoon red pepper
1 tablespoon flour
1 tablespoon butter
1/2 cup vinegar
1/2 cup milk

Beat yolks and add salt, sugar, pepper, flour and mustard; then beat again and add milk. In the meantime have vinegar boiling; then add preceding articles. Last of all, after mixture has boiled until it thickens, add butter and beat. If wanted, the whites, beaten, may be beaten in after mixture has cooled.

MRS. BENJ. E. BUCHANAN

Pineapple Salad Dressing

2 tablespoons sugar
1 tablespoon flour
3/4 cup pineapple juice
1/4 cup lemon juice
1 egg
1/4 pint whipped cream

Beat egg; add lemon and pineapple juice. Mix sugar and flour together. Add to this the egg and juices; cook until thick. Cool, and then beat well. Add to this the whipped cream when ready to serve.

MRS. CHAS. WAINWRIGHT

Delicious Fruit Salad Dressing

3 eggs, beaten light **3 tablespoons sugar**
Juice of 1 lemon

Cook in double boiler until thick; thin with whipped cream.

MRS. GEO. C. KIME

Mock Mayonnaise Dressing

Will keep as long as boiled dressing will (on ice).

1 teaspoon dry mustard
1 teaspoon salt
2 teaspoons sugar
1/4 cup vinegar or lemon juice
1 egg
1 cup salad oil
4 level tablespoons cornstarch
1 cup water
Dash cayenne

Put into bowl all ingredients except cornstarch and water and mix. Make thick paste of cooked cornstarch and water. It should be smooth and clear and transparent. Add to other mixed ingredients and beat vigorously for one minute with the egg beater. Add acid, dry ingredients and egg; then beat. Turn in oil slowly.

GERTRUDE GREUL

DESSERTS

Plum Pudding

1 large cup beef suet chopped fine
1 cup molasses
1 1/2 cups seeded raisins
1/4 package Dromedary candied peel or
Rind of lemon and orange cut fine
1 teaspoon cloves
1 teaspoon nutmeg
3 cups flour
1 cup milk
1/4 pound citron
1/2 bottle Maraschino cherries
1 teaspoon cinnamon
1 cup buttermilk or sour milk
1 teaspoon soda dissolved in milk

Sift salt, spices and flour together; rub into this the suet and fruit. Mix milk and molasses and stir into the dry mixture. Put in a tin and boil five or six hours.

SAUCE FOR PLUM PUDDING

1/4 pound butter
2 1/2 wineglasses liquor or
2 teaspoons vanilla
1 egg
6 tablespoons sugar
1 pint milk

Beat very light the egg, sugar and butter, to which add the liquor or vanilla. Boil the milk; add the other mixture, and boil it all until it is a thick cream.

MRS. E. S. HIBBS

King George Pudding

1 cup beef suet
1 cup milk
1 cup molasses
1 cup raisins
Pinch salt
1 cup currants
3 cups flour
1 teaspoon ground cloves
1 teaspoon baking powder

Boil in a mold three hours. Use a drawn butter sauce.

MRS. J. M. DRIVER

English Plum Pudding

1 pound raisins
1/2 pound muscatel raisins
1/2 pound bread crumbs
1/2 pound citron peel
1 pound beef suet
1 1/4 pounds granulated sugar
1 cup milk
6 eggs
1 pound currants
3/4 pound flour
1 tablespoon baking powder
1/4 orange and lemon peel or
Grated rind 1 lemon
Drawn butter sauce
1 nutmeg (grated)
Pinch cloves

Mix together all of the dry ingredients with the exception of the nutmeg and cloves; wet with the milk; add drawn butter sauce, eggs, nutmeg and cloves. Mix together and tie in pudding cloth. Put in boiler of boiling water and boil three or four hours. Then put away until the day to be used, and then boil again for three hours.

MRS. J. M. DRIVER

Steamed French Pudding

3 eggs well beaten
2 1/2 tablespoons sugar
1 cup raisins chopped fine
2 tablespoons butter
3/4 cup milk
1 tablespoon baking powder
Flour to make the consistency of cake

Steam for two hours.

MRS. S. CAMERON CORSON

Confederate Pudding

1 quart dewberries or blackberries
1 pint boiling water
1 pint flour
1 teaspoon salt

Mix well all of these ingredients. Have your cloth well floured. Put in a pot of boiling water and let boil one hour. Serve with hard sauce seasoned with nutmeg or vanilla.

MRS. JOHN S. KENNEDY

Steamed Fruit Pudding

1 pint flour
2 eggs
1 cup milk
1/2 cup sugar
1/2 teaspoon salt
2 teaspoons melted butter
2 teaspoons baking powder
1 pint berries or any ripe fruit

Mix baking powder with salt and flour, sift three times. Add milk and melted butter. Beat yolk of eggs with sugar and stir well into the dough. Next, white of eggs beaten stiff and fruit rolled into the flour. Steam two hours and serve with sauce or cream.

MRS. H. C. GRESH

Fig Pudding

2 cups flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 pound beef suet, chopped fine
1 pound figs, cut in halves
3 eggs
1 cup sugar
1 cup milk

Beat eggs, add milk; mix salt, baking powder and flour. Add flour to milk, eggs and suet. Stir well together. Use an air-tight pudding mold, putting a layer of figs in bottom, then batter, alternating until quantity is used. Boil two and one-half hours.

SAUCE FOR FIG PUDDING

1 cup butter, beaten to a cream
1 cup sugar

Beat in double boiler until foamy; do not boil. Flavor as desired.

MRS. HENRY TETLOW

Baked Cherry Pudding

1 cup sugar
1 cup milk
1 egg
2 cups flour
1 1/2 teaspoons baking powder
Pinch salt

Grease pan the same as for cake. Put cherries in the bottom and pour the batter over them. Bake about half an hour.

BERTHA PENNICK

Chocolate Pudding

(Inexpensive but good)

1 pint milk
Sugar to taste (about 3 level tablespoons)
1 tablespoon cornstarch
2 tablespoons cocoa
Butter size of a walnut
1 teaspoon vanilla

Put milk and sugar in double boiler. Mix cornstarch and cocoa in a little of the cold milk and when balance of milk comes to boiling point, stir in the cornstarch very slowly. When it thickens, and just before turning off gas, add butter. After turning off gas, add vanilla and stir it well into the mixture. Serve with whipped cream.

MRS. WALTER J. HUNSPERGER

Black Molasses Pudding

1 egg
1 teaspoon soda
1 1/2 cups flour
1 cup molasses
1/2 teaspoon ginger

Dissolve the baking soda in about two-thirds of a cup of boiling water. Mix the balance of the ingredients, to which add the dissolved baking soda. Steam for one hour.

SAUCE FOR PUDDING

1 cup powdered sugar
Butter size of an egg
1 egg well beaten
Vanilla

Cream the butter and sugar, to which add the egg. Flavor with vanilla.

BERTHA PENNICK

Orange Pudding

1 pint milk
2 tablespoons flour
4 oranges
2 eggs
3 tablespoons sugar
Salt

Mix together the flour, sugar, salt and beaten egg yolks with a little of the milk; then add the rest of the milk and cook until thick. Cut up the oranges; sprinkle them with sugar, and place in the bottom of pudding dish, over which pour the custard. Beat the whites of the eggs until stiff; add a little sugar; spread over top and brown in the oven.

Lena Murdy

Raisin Pudding

2 cups bread crumbs
1/2 cup sugar
1 egg
Butter
1/2 cup molasses
1 cup sweet milk
1 cup raisins
1 teaspoon baking powder
Cinnamon to taste

Mix all of these ingredients together and cook in a double boiler for two hours.

Sarah L. Rhoads
Linda H. D. Schurch

Bread Pudding

1/2 pint bread crumbs
1 pint milk
2 eggs
1/2 cup sugar
Vanilla to taste

Soak bread in milk; separate eggs; beat yolks, sugar and butter together; add to milk and bread; flavor with vanilla and bake in a pan of water until the custard sets—about one-half hour. Beat whites of eggs; sweeten and flavor; put on top of pudding and brown. May be varied by using grated rind of a lemon in pudding. When custard is set, add juice of lemon on top, before adding meringue.

Mrs. Henry Tetlow

Rice Pudding

3 tablespoons rice
1 quart milk
1/2 cup raisins
Nutmeg
Sugar

Soak the rice and raisins overnight. In the morning pour off water and add the milk, sweetened to taste. Grate in a little nutmeg and bake in a slow oven until rice is done, stirring in several times the skin which forms on top.

ANNA B. HARJES

Caramel Tapioca

1 cup granulated sugar
1 pint milk
1/4 cup "Minute" tapioca
1/2 teaspoon salt
1/2 teaspoon vanilla
1 egg

Scald the milk; caramelize the sugar and as it begins to brown slightly, slowly add the tapioca and cook until it becomes transparent. Then add the scalded milk and egg, well beaten, the salt and vanilla. Let boil a few minutes; pour into a dish and let stand to cool. Serve cold with plain or whipped cream.

MARY M. HIBBS

Tapioca Cream

3 tablespoons tapioca
3 eggs
1 pint milk
Sugar
Vanilla

Pearl tapioca is nicest for this. Soak overnight. Sweeten milk to taste and put in double boiler. When hot, stir in the well beaten egg yolks thinned with some of the milk; then add tapioca. When tapioca is clear, pour into a fire-proof dish and flavor. Beat the whites of the eggs stiff; sweeten and flavor and stir about a half into the pudding. Put remainder on top and brown in oven. Serve very cold.

ANNA B. HARJES

Italian Cream

1 quart milk
1/2 cup sugar
1 teaspoon vanilla
1/2 box gelatine
4 eggs
1/2 cup cold water

Cover the gelatin with the cold water and soak half an hour. Put the milk on to boil in a farina boiler. Beat the yolks of the eggs and sugar together until light, then stir them into the boiling milk. Stir over the fire half a minute. Take from the fire; add the gelatine and vanilla, and stand aside to cool. When slightly cool, not stiff, add the whites of the eggs, and beat into a stiff froth; turn into a mold, and stand away in a cool place to harden.

This is sufficient to fill a mold holding one and a half quarts, and will serve nine people.

Ann W. Pechin

24-Hour Cream

1 pound white grapes halved
1/2 pound marshmallows
1/4 or 1/2 pound English or black walnuts or pecans
1 can pineapple

Cut grapes and pineapples. Drain well. Everything must be dry.

Custard

1/4 teaspoon mustard
1 teaspoon sugar
Juice 1 lemon
Yolks 4 eggs

Cook in double boiler until well thickened.

1 pint double cream; beat stiff

Add grapes, pineapple and marshmallows. Let stand 24 hours. Add nuts. Whip cream into custard. Serve on lettuce.

Miss Isabel Walker

Caramel Ice Cream

1 pint milk
2 cups granulated sugar
1 quart cream
1 tablespoon flour
2 eggs
1 tablespoon vanilla

Heat the milk to the boiling point. Mix the flour and one-half of the sugar; moisten to a paste with milk; add the yolks of the eggs well beaten. Beat this mixture thoroughly and add to hot milk. Let it come to a boil, stirring now and then. Add the cream. Caramel the balance of the sugar; add to custard, and stir until dissolved. Just before freezing, add the vanilla and the stiffly beaten whites of the eggs.

ANNA B. HARJES

Snow Pudding

1 pint boiling water
3 tablespoons cornstarch
3 eggs
1 teaspoon sugar
Pinch salt

Dissolve the cornstarch in a little cold water; add sugar and salt. Stir this mixture into the boiling water. When it thickens, add the well-beaten whites of the eggs; stir thoroughly; turn into individual molds.

DRESSING

1 pint milk
1/2 cup sugar

Scald the milk, to which add the sugar and the well-beaten yolks of the eggs used in making the pudding. Boil until creamy; flavor to taste. Serve very cold, pouring sauce over turned-out molds. Use double boiler.

ELLA R. WRIGHT

Apple Snow

1 large sour apple
1 egg
1 small cup sugar
Flavoring
Milk

Grate the apple; sprinkle with the sugar; add the white of the egg, and beat all together for about 20 minutes. Pour into a glass dish and serve with a custard made of the egg yolk, sugar, milk and any desired flavoring. Will serve six persons.

ANNA B. HARJES

Apple Porcupine

6 tart apples
1 cup granulated sugar
1 stick cinnamon
Whites 2 eggs
18 blanched almonds

Pare and quarter the apples. Make a syrup of the sugar and about two tablespoons of water; add the cinnamon. Drop three or four pieces of apple in the syrup; cover and cook until tender, but not broken. Take out and lay on fire-proof dish. Repeat until all apples are cooked. Boil syrup down until thick and pour over apples. Let it cool. Beat egg whites stiff; add about a tablespoon granulated sugar, and spread over the apples. Split almonds lengthwise twice and stick into meringue. Brown in quick oven. Serve very cold with the following sauce:

1 cup sugar
2 yolks only
2 cups milk
1 teaspoon essence lemon

Put milk in double boiler and let come to a boil. Beat eggs and sugar until thick and pour milk slowly, stirring all the while. Return to boiler and cook until thick; add lemon and let get very cold.

MRS. HENRY TETLOW

Grape Juice Ice Cream

1 cup cream
1/2 cup grape juice
1/2 cup sugar

Scald one-half of the cream and add the sugar. Cool and add the remainder of cream and grape juice and freeze according to directions.

DOROTHY WONSETLER

Delicious Dessert

1/2 pound lady fingers (halved)
4 tablespoons water
Vanilla
Whipped cream
1/2 pound Baker's sweet chocolate
Butter size of walnut
4 eggs
Cherries

Line dish with the lady fingers, keeping a few out for top of the pudding. Put on stove, being careful that it does not become scorched. Put on the stove in a saucepan the chocolate, water, butter and vanilla. When melted, take from the fire and add (one at a time) beating them in the yolks of the eggs. Have the whites of the eggs beaten stiff and beat into the above mixture. Pour this mixture over the lady fingers and put a layer of lady fingers on top. Leave in ice-box twenty-four hours.

Serve with whipped cream and cherries on top.

MRS. WALTER J. HUNSPERGER

A Dainty Dessert

One can of pineapple cut in small pieces, marshmallows in four parts, mixed with whipped cream. Serve in sherbet glasses with whipped cream on top.

MISS VIRGINIA R. TAYLOR

Cream Puffs

2 ounces butter
1/4 pound sifted flour
1 1/2 gills water
4 eggs

Put the butter in a saucepan with the water. When boiling add the flour and stir until thick. Take off fire; add the eggs, one at a time, beating well. Drop in buttered puff tins or pans and bake about twenty minutes. Do not take them out of oven too soon or they will fall. Make a thick custard filling.

MRS. F. B. WONSETLER

Raisin Puffs

2 eggs
1/2 cup shortening
3 teaspoons baking powder
2 tablespoons sugar
2 cups flour
1 cup milk
1/2 package seeded raisins chopped fine

Mix all of these ingredients together and steam one-half hour in small cups.

LEMON SAUCE (FOR RAISIN PUFFS)

1 cup sugar
1 cup boiling water
1 tablespoon butter
1 saltspoon salt
1 tablespoon cornstarch
Grated rind and juice of a lemon

Mix sugar, salt, cornstarch; add water gradually; stir constantly. Boil five minutes. Add butter, rind and juice of lemon.

BERTHA PENNICK

Maple Mousse

(This is delicious)

1 cup maple syrup **1 pint whipping cream**
6 eggs

Make a custard of the beaten yolks of the eggs and maple syrup. (This can be cooked day before needed.) Beat the whites stiff; whip the cream; mix all together. When custard is very cold, put into vacuum freezer for two hours. Nuts or fruits may be added.

MRS. S. CAMERON CORSON

Walnut Cake Dessert

3 eggs
1 teaspoon flour
1/2 teaspoon vanilla
1/4 pint whipping cream
3/4 cup granulated sugar
2 teaspoons baking powder
1/2 pound English Walnuts chopped fine
1 teaspoon soft sugar

Mix together the yolks of the eggs, flour, sugar, baking powder, walnuts and vanilla. Fold in the beaten whites and bake in a moderate oven for twenty-five minutes. Whip the cream to which add the soft sugar. Spread thick on top of cake.

MRS. MURRAY

Apple Sauce Short Cake

Make a biscuit dough according to any preferred recipe, mixing it very soft. Spread over pan with a fork or floured hands and bake in a quick oven. Just before serving, split and fill with sweetened apple sauce, seasoned to taste. Any other preserve may be used. This is also good filled with fruit butter.

ANNA B. HARJES

Fruit Whip

1 cup fruit cut in fine pieces
2 eggs, whites only
1/4 cup powdered sugar

Beat the whites of the eggs, to which add the sugar and the fruit. Beat until smooth. Chill on ice.

Mrs. W. H. Allerton

Pudding Sauce

6 tablespoons sugar
4 tablespoons butter
Nutmeg
10 tablespoons water
2 tablespoons any desired extract

Heat water and sugar; stir in the butter until melted. Do not boil. Add the extract and nutmeg before serving.

Mrs. S. Cameron Corson

Yellow Sauce

1 cup confectioners' sugar
Butter size of walnut
Yolk of 1 egg
1/2 cup acid fruit juice
One cup whipped cream (whipped stiff)

Add fruit juice and cream at the last minute.

Mrs. F. P. Croft

Caramel Sauce

1 cup granulated sugar
2 1/3 cups boiling water
1/8 teaspoon salt
1/2 tablespoon butter
1 tablespoon cornstarch
1/2 teaspoon vanilla

Melt sugar in a sauce pan over a slow heat until it becomes syrupy; add the water; cook until the sugar is dissolved; add butter, cornstarch and salt mixed together; stir until thick and allow to boil for 3 minutes; add vanilla; serve hot or cold on ice cream.

Lady Finger Pudding

2 small cakes Huyler's sweet chocolate
4 eggs
1 teaspoon vanilla
2 tablespoons cold water
2 tablespoons sugar

Melt the chocolate. When cool add the water; beat in the yolks of the eggs, one at a time. Then add the sugar, vanilla and the whites of the eggs beaten stiff. Line mold with waxed paper. Place lady fingers along the side and bottom of mold. Put in chocolate mixture and cover with lady fingers. Put in ice box for twenty-four hours.

MRS. OLIVER CHAMBERS

BREAD

Brown Bread

1 cup wheat flour
1 cup corn meal
2 teaspoons baking powder or
1 level teaspoon soda
1 cup milk
1 cup rye flour
1 1/2 teaspoons salt
1 cup raisins
1 cup molasses

Mix all the dry ingredients together, to which add the milk and molasses. Stir well, and steam for four hours or longer.

ALVERTA P. ANDERSON

Brown Bread

1 quart white flour
1 yeast cake (3/4 in summer)
1 teaspoon salt
1 quart graham flour
1 cup thick black molasses

Mix all these ingredients together. Add water until the consistency of cake dough. Beat well and let stand until morning. Then pour into pans and stand until light. Bake in a slow oven about three-quarters of an hour.

MRS. C. HENRY STINSON

Brown Bread and Raisins

1 egg beaten
1 round teaspoon soda dissolved in molasses
1 cup sour milk
1 cup white flour
1 teaspoon salt
1 cup molasses
1 cup sweet milk
3 cups graham flour
1 cup raisins

Steam for three hours.

MRS. S. CAMERON CORSON

Nut Bread

1 egg
1 tablespoon melted butter
1 cup chopped English walnuts
4 teaspoons baking powder
1 cup sugar
2 cups milk
4 cups sifted flour (whole wheat)
1 teaspoon salt

Bake one hour in slow oven, making two loaves.

MRS. L. S. EMORY

Corn Pone

1 cup corn meal
1 cup sweet milk
2 teaspoons baking powder
1/2 cup butter
1 cup flour
2 eggs
3 tablespoons sugar

Cream butter and sugar; add eggs, well beaten, and then the milk. Mix corn meal, flour, baking powder and salt, and sift into the mixture. Bake in greased gem pans or shallow tin.

MRS. S. CAMERON CORSON

Date and Nut Loaf

1/2 pound dates (after seeding)
1/2 pound English walnut meats
1/2 cup granulated sugar
1/2 cup sifted flour
1/2 teaspoon salt
1 teaspoon vanilla
2 eggs
1 teaspoon baking powder

Sift flour, baking powder and salt over dates and nuts. Beat yolks of eggs and cream with sugar. Mix all together. Beat whites of eggs separately. Fold into the above; add vanilla. Bake in pan so as to be about two inches thick. Line pan with buttered paper. Bake in moderate oven one hour.

MRS. J. WEBBERT

Corn Bread

1 small cup corn meal
2 teaspoons baking powder
1 egg
1 cup flour
1 tablespoon melted butter
1/2 teaspoon salt
1 cup milk

Mix and sift dry ingredients; add milk, egg, well beaten and butter. Bake in shallow buttered pan in hot oven.

MRS. C. HENRY STINSON

Nut Loaf

2 cups flour
1/2 cup butter (small)
1/2 teaspoon salt
1 cup sugar
1 teaspoon soda in 1 tablespoon hot water
Nuts, raisins, dates

Bake in slow oven forty minutes.

MRS. C. HENRY STINSON

Golden Corn Cake

3/4 cup corn meal
1 1/4 cups flour
1/4 cup sugar
1 cup milk
1/4 teaspoon salt
1 egg
1 tablespoon melted butter
4 teaspoons baking powder

Mix and sift dry ingredients; add the milk, well beaten egg and butter. Bake in shallow pans for twenty minutes in hot oven.

MRS. C. HENRY STINSON

Tea Biscuit

1 quart sifted flour
3 teaspoons baking powder
1 tablespoon lard
1/2 teaspoon salt
Small handful sugar

Mix salt, sugar and baking powder lightly through the flour. Then add water (better than milk). Either roll out and bake or put in muffin pans.

BERTHA PENNICK

Oatmeal Bread

1 quart oatmeal
2 teaspoons salt
1/2 cup molasses
2 quarts wheat flour
1 quart boiling water
1 tablespoon butter
1 yeast cake dissolved

Scald the oatmeal in the boiling water. When cool, add the other ingredients. Mix the same as for white bread. Raise overnight. In the morning make into three loaves; put in greased tin; let rise again and then bake in moderate oven for about an hour. (This is delicious.)

MRS. C. HENRY STINSON

Cinnamon Bun

1 cup sugar
2 eggs
1 cup yeast
1/4 cup butter
1 cup milk scalded
Flour

Beat together the sugar, butter and eggs. Then add the scalded milk, which has been cooled; the yeast and enough flour for a soft sponge. When light, roll and spread with dressing.

DRESSING

1/2 cup butter
2 well beaten eggs
2 cups sugar (brown sugar is better)
Cinnamon and currants

MRS. HENRY TETLOW

Light Rolls

6 cups flour
1 cup cornstarch
2 tablespoons lard or butter
1 quart water
2 1/2 cups rice
1 tablespoon salt
3 tablespoons sugar
1 pint milk (scalded)
2 yeast cakes

Make same as any biscuit.

MRS. C. HENRY STINSON

Dutch Cake

1 pint warm milk
1 large teaspoon salt
3 eggs
1/4 pound butter or lard
Nutmeg
1 large cup sugar
1 yeast cake dissolved in 1/2 cup warm water
Flour to make soft sponge
1/2 pound seeded raisins
Cinnamon

Mix together the milk, yeast cake, salt and enough flour to make a soft sponge. Let rise until light; then add the eggs, sugar, butter or lard, raisins, nutmeg, cinnamon and enough flour to make a soft dough. Knead well. Let rise light; then mold and put into pans. Let rise again; then bake in moderate oven about forty-five minutes. This makes two loaves.

Start in the morning and bake in the afternoon.

MARY M. HIBBS

Delicious Tea Biscuit

1 yeast cake (Fleishmann's)
1 tablespoon sugar
4 cups sifted flour
1 egg
2 tablespoons butter and lard
1 1/4 cups milk (scalded and cooled)
1 teaspoon salt

Dissolve the yeast and sugar in the cooled milk; add the butter and lard; then half of the flour; beat well with a wooden spoon; add the egg, well beaten, the rest of the flour gradually and the salt. Knead on board lightly, using as little flour as possible. Let rise in warm place two hours. When light, make into round balls (size of walnuts); put into greased tin, one inch apart; let rise to double the size. Bake in hot oven for ten or fifteen minutes.

MRS. C. HENRY STINSON

Virginia Batter Bread

1 pint corn meal coarsely ground
1 teaspoon salt
1 egg
1 tablespoon lard
1 1/2 pints boiling water
1 pint sweet milk

Mix the corn meal, lard and salt together, add the boiling water; mix well. When cool, stir in the egg; then add the milk. Warm the pans you bake in and grease well. Bake three-quarters of an hour in hot oven.

MRS. L. B. TAYLOR

Potato Rolls

1 pound potatoes
1/2 yeast cake
Salt
3 eggs
2 tablespoons sugar
Flour
Butter

Boil the potatoes in jackets; skin and mash them while hot. Beat very light; add the eggs and beat again. Dissolve the yeast cake in about a quarter of a cup of lukewarm water, to which has been added the sugar. Add this to the egg and potato mixture with enough flour to make a dough that will not stick to the hands. Put in a bowl; sprinkle with salt; cover and set away until risen to twice its bulk. Add flour to stiffen; roll into sheet, spread with softened butter; cut in rounds; lay one round on top of another in muffin tins. Let rise again. Bake in hot oven. Process requires about six hours.

ANNA B. HARJES

Raised Sally Lunn

1 pint milk
2 tablespoons melted butter
Salt
6 cups flour
3 eggs
1 yeast cake

Beat the eggs separately. Mix all the ingredients together. Put in turk's head and let rise overnight or all day.

MARY M. HIBBS

Sour Milk (or Cream) Biscuits

1 pint flour sifted
2 level teaspoons baking powder
1 heaping tablespoon lard
1/2 teaspoon salt
1/2 level teaspoon baking soda
1 cup sour milk or cream

Mix well together the dry ingredients. With the finger tips work in the lard. With a fork mix in the sour milk or cream to make a soft dough. Give it a swift blending; then toss on a floured board. With the hands shape into a sheet; cut and bake on floured tins in a very hot oven. If made quickly these are very fine.

Anna B. Harjes

Sally Lunn

1 pint flour
1 egg
1 teaspoon salt
1 tablespoon butter
2 teaspoons sugar
2 teaspoons baking powder
1 cup milk

Rub the butter through the flour. Add the egg without beating. Then add the balance of the ingredients in the order given.

Mrs. E. S. Hibbs

Bran Muffins

1 cup flour
1/2 teaspoon baking soda
2 cups bran
1 1/2 cups milk
2 teaspoons baking powder
1 teaspoon salt
1/4 cup brown sugar or 3 tablespoons molasses
1 well-beaten egg

Sift together the flour, baking powder, baking soda and salt. Add the bran, sugar, milk and egg. Mix and bake in buttered muffin tins about twenty minutes in a moderate oven.

Miss Amanda Streeper

Corn Meal Muffins

1 cup corn meal
1 cup flour
1/2 cup sugar
1 cup milk
1/4 cup butter
4 teaspoons baking powder
2 eggs
1/2 teaspoon salt

MRS. NELSON C. CRESSMAN

Corn Meal Griddle Cakes

2/3 cup flour
3/4 cup milk
1 teaspoon salt
4 teaspoons baking powder
1 1/3 cups corn meal
1 1/2 cups boiling water
1 tablespoon shortening
1 tablespoon molasses

Scald the corn meal with the boiling water; add the milk, melted shortening and molasses. Then add the flour, salt and baking powder, sifted together. Mix well.

BERTHA PENNICK

Twin Mountain Muffins

1/4 cup butter
1/4 cup sugar
1/2 teaspoon salt
1 egg
1 cup milk
2 cups flour
5 teaspoons baking powder

Cream butter; add sugar and egg, well beaten; sift baking powder with flour and add to first mixture, alternating with milk. Bake in buttered tin gem pans twenty minutes.

Contributed by MRS. JOHN A. SUMMERS
MRS. HENRY TETLOW

Buckwheat Muffins

(Makes 12)

1 egg
3 tablespoons melted butter
1 cup buckwheat flour
1/2 cup sugar (small)
1 1/2 teaspoons baking powder
1 cup milk
1/2 cup wheat flour
1/2 teaspoon salt

Beat the egg, to which add the sugar, butter, buckwheat flour and milk. When this is well mixed, add the wheat flour into which has been sifted the baking powder and salt.

MRS. C. HENRY STINSON

Corn Griddle Cakes

2 cups flour
1 teaspoon baking powder
1 1/3 cups sugar
1 1/4 cups milk
1/2 cup corn meal
1 1/2 teaspoons salt
1 1/2 cups boiling water
1 egg
2 tablespoons melted butter

Put the corn meal in the boiling water and boil five minutes. Turn into a bowl and add the milk and dry ingredients, mixed and sifted. Then add the egg, well beaten, and the melted butter. Cook as other griddle cakes.

MRS. C. HENRY STINSON

Rice Waffles

3 eggs
1 tablespoon melted lard
1 quart milk
1 large cup boiled rice
2 teaspoons baking powder
Flour
Salt

Boil the rice thoroughly. While it is warm, stir in the melted lard, baking powder, salt to taste, milk and flour enough to make a fairly stiff batter. Bake in well greased iron.

ELLA WRIGHT

Raised Waffles

1 quart milk
2 tablespoons molasses
1 teaspoon salt
1/2 yeast cake
3 tablespoons melted lard or butter
2 eggs
Flour

Mix together the milk, yeast cake, molasses, lard or butter, salt and enough flour for a batter like flannel cakes. Let rise overnight. In the morning add the eggs, whites beaten separately.

MRS. C. HENRY STINSON

CAKES

Chocolate Cake

2 cups sugar
2 cups flour
1 large tablespoon Crisco
(must use it)
1 teaspoon salt
1 teaspoon vanilla
2 tablespoons cocoa
1 cup sour milk
1 level teaspoon soda
scalded in a little water

ICING

2 cups confectioners' sugar
2 tablespoons cocoa
Lump of butter
1 teaspoon vanilla
Enough boiling water
to mix

Do not cook icing.

MISS TACY BROOKS

Chocolate Cake

1 1/2 cups granulated sugar
1/2 cup butter
1 3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon vanilla
2 ounces chocolate dissolved in
5 tablespoons boiling water
1/2 cup milk
4 eggs

Beat the yolks of the eggs until light; add melted chocolate, milk, flour, vanilla, baking powder and the whites of the eggs. Bake in layers, or cut in squares, and ice.

MRS. C. HENRY STINSON

24 Afternoon Tea Cakes

1 egg (white only)
1 cup brown sugar
1 cup chopped nuts (peanuts, walnuts or pecans)

Beat the white of the egg; fold in the sugar slowly; add the nuts. Drop on floured tins and bake in moderate oven.

Eggless Chocolate Cake

2 cups sugar
1/2 cup shortening
1 1/2 teaspoons baking soda
3 cups flour
3 tablespoons cocoa
2 cups milk
Pinch salt

Mix flour, cocoa and salt together.

BERTHA PENNICK

Aunt Betsy's Chocolate Cake

2 cups sugar
1/2 cup cocoa
1 cup sour milk
1 teaspoon baking soda
1/2 cup melted lard
1/2 cup hot water
2 1/2 cups flour
Pinch salt
Vanilla

ANN W. PECHIN

Chocolate Cake

1/2 cup butter
2 cups sugar
2 eggs
1/2 cup milk
1/2 cake Baker's chocolate
1 cup hot water
2 1/2 cups flour
3 teaspoons baking powder
Flavor

MISS TACY BROOKS

Sponge Cake

6 eggs
Weight of eggs in sugar
Half the weight in flour
Juice 1/2 lemon

Add the stiffly beaten egg whites to the sugar; then add the well-beaten yolks; fold the flour in little by little very gently. Do not beat after the flour is added; add the lemon juice. Bake forty-five minutes in a moderate oven.

MRS. HENDERSON SUPPLEE, SR.

Sponge Cake

Grated rind and juice of 1 lemon
4 eggs
1 cup sugar
1 cup flour

Separate the whites and yolks of the eggs. Beat whites until stiff enough to remain in bowl when it is inverted; then beat into them half of the sugar. Beat the yolks; add to them the balance of the sugar, and beat again five minutes by the clock; add the grated rind and juice of the lemon; also the egg whites. At this stage beating is in order, but must be avoided after adding the flour. Stir in the flour lightly with a wooden spoon. Bake for twenty-five minutes in a reasonably hot oven.

ANNA B. HARJES

Johnson's Sponge Cake

2 cups sugar
2 cups sifted flour
3/4 cup hot water
4 eggs beaten separately
2 teaspoons baking powder
Flavoring

Beat together the sugar, the eggs, which have been beaten separately, and the flour, into which has been sifted the baking powder. Add the hot water gradually. Flavor to taste.

ANN W. PECHIN

Cream Sponge Cake

4 eggs
2 cups sugar
2 cups flour
1 teaspoon baking powder
1 cup boiling milk

Beat egg and sugar together five minutes; then add flour and baking powder. Beat well; then add the boiled milk and flavoring. Bake in a moderate oven.

MISS TACY BROOKS

Sponge Cake
(Very good)

6 eggs
1/2 lemon (juice and rind)
1 cup sugar
1 cup flour
Pinch salt

Beat yolks until thick; add sugar gradually, beating constantly with egg beater; add lemon juice and rind; then the whites of eggs which have previously been beaten until stiff and dry. When whites are partly mixed with yolks, remove beater and carefully cut and fold in flour sifted with salt. Bake about one hour in a slow oven in a deep narrow pan.

This is very good cut in slices and served with fresh strawberries (or fresh peaches) and whipped cream on top.

MRS. WALTER J. HUNSPERGER

Hot Milk Sponge Cake (No. 1)

3 eggs
1 3/4 cups flour
1 tablespoon melted butter
1 1/2 cups sugar
3/4 cup scalded milk
2 teaspoons baking powder

Beat the eggs and sugar together, to which add the flour. Mix together the scalded milk and melted butter. Mix all together and add baking powder. Bake in a moderate oven for twenty minutes.

MRS. WILLIAM FISHER

Hot Milk Sponge Cake (No. 2)

4 eggs
1 cup milk
1 teaspoon baking powder
2 cups sugar
2 cups flour
Flavoring

Beat the eggs and sugar together about twenty minutes; then add the milk, which has been boiled and cooled; the flour and baking powder, which have been sifted together. Flavor to taste.

MRS. F. P. CROFT

Lemon Sponge

1 cup sugar
2 eggs (beaten separately)
1 cup milk
2 heaping teaspoons flour
Butter size of an egg
Juice and rind of 1 lemon

Mix together all of the ingredients. Then add the whites of the eggs, which have been beaten separately. Pour into dish lined with paste.

LAURA MOORE
L. H. D. SCHURCH

A Delicious Lemon Cake

1 1/2 cups granulated sugar
1 tablespoon flour
Butter size of walnut
Yolks of four eggs
Grated rind and juice of 1 lemon

Mix all together and put in one pint of boiling milk; let it cool and add the beaten whites; pour in pie crust and bake.

MRS. H. C. GRESH

Orange Sponge Cake (No. 1)

2 cups pulverized sugar
5 eggs
1/2 cup cold water
Juice and rind of 1 orange
2 cups flour
1 teaspoon baking powder

Cream yolks of eggs and sugar together; add slowly the water, the orange flavor, the flour, then the whites of four eggs, reserving one for icing, and then the baking powder. Bake in moderate oven, either in layers or in a loaf.

MARY M. HIBBS

Orange Sponge Cake (No. 2)

4 eggs
Pinch salt
1 cup granulated sugar
1 cup pulverized sugar
1 cup milk
2 cups flour
1 teaspoon Royal baking powder
1 teaspoon orange flavoring

Break the eggs into a bowl, add the salt and beat together five minutes; then add the sugar sifted together and beat ten minutes; then stir in the hot milk and lastly the flour and baking powder which have been sifted together, and the flavoring. This may be baked in a loaf or layers in a moderate oven.

MARY M. HIBBS

Orange Sponge

4 eggs
1 orange
1 teaspoon baking powder
2 cups sugar
1/2 cup cold water
2 cups flour

BERTHA PENNICK.

Orange Sponge Cake

3 eggs (whites and yolks beaten separately)
1/2 orange (juice and grated rind)
1 1/2 cups flour
1/2 cup hot milk
1 1/2 teaspoons baking powder
1 cup sugar

To beaten yolks add sugar and beat well together; then add orange; then alternately the flour and milk. Fold into this the whites of eggs, which have previously been beaten to a stiff froth. Add baking powder. Bake in a moderate oven.

ICING

1/2 orange (juice and rind)
2 teaspoons lemon juice
Enough XXXX sugar to make a thick paste to spread

MRS. WALTER J. HUNSPERGER.

Nut Cake

2 cups sugar
1 cup butter
3 cups flour
1 cup milk
Whites of 5 eggs
2 teaspoons baking powder
1 cup floured nuts
(shellbarks or pecans)

MRS. AUG. T. OWEN

Nut Cake

1 cup sugar
1/2 cup water
1 1/4 cups flour
1 cup nuts
2 tablespoons butter
2 eggs
1 teaspoon baking powder

BERTHA PENNICK

Hickory Nut Cake

1 cup butter
1/2 cup milk
2 cups sugar
1 cup floured nut meats
3 eggs
2 1/2 cups flour
2 teaspoons baking powder

MRS. HENDERSON SUPPLEE, SR.

Spice Cake

2 cups brown sugar
2 eggs (save out 1 white for icing)
1/2 teaspoon soda
Cloves
1/2 cup butter (scant)
1 cup sour milk
2 1/2 cups flour
Cinnamon
Nutmeg

Make in two layers.

FILLING

Scant 1/4 cup water
1 egg white
3/4 cup sugar
1 cup chopped raisins

Make a boiled icing of the above ingredients.

MARY M. HIBBS

Cocoanut Bun

1 cocoanut grated
2 scant cups granulated
1 cup sweet milk
1 teaspoon soda
Vanilla
1 cup butter
5 eggs
4 cups flour
2 teaspoons cream of tartar
Rind 1 small lemon

Scald the soda and mix the cream of tartar with one cup of flour.

Mix all of the above ingredients together, saving out one-quarter of the of the grated cocoanut and the whites of two eggs for icing.

ICING FOR THE ABOVE

Whites 2 eggs
1 tablespoon lemon juice
1/2 pound pulverized sugar
1/4 cup grated cocoanut

Beat the whites of the eggs; add the sugar and lemon juice. Spread on cake and cover with the cocoanut.

MRS. E. S. HIBBS

Harlequin Cake

Whites 4 eggs
2 cups sugar
1 cup sour cream
1 small teaspoon soda
Yolks 5 eggs
1 cup butter
3 1/2 cups flour
1 small teaspoon cream of tartar
4 tablespoons chocolate

Melt the chocolate and add to a portion of the batter.

ICING

2 eggs (whites only)
2 cups sugar (scant)

Put the sugar on to boil with about five tablespoons of water and let it boil five minutes. Then stir it into the beaten whites of the eggs. Flavor with vanilla.

MRS. FRANK S. HUSTON

Two-Layer Cake

1/2 cup butter
1 cup milk
4 eggs
1/2 teaspoon flavoring
2 cups sugar
2 cups flour
2 teaspoons baking powder
Salt
Flour

Beat butter, sugar and yolks of eggs until light; add milk, salt and flour. Beat until smooth and light; add the well-beaten whites (stiff), flavoring and baking powder. Put into greased pans and bake in moderate oven.

ICING

1 large cup sugar
1/4 cake chocolate
3 tablespoons water
2 eggs (whites only)
Vanilla

Let the sugar and water boil until stringy. Then beat it into the whites of the eggs. Melt the chocolate and stir into the icing. Add a few drops of vanilla and spread on the cake.

MRS. C. HENRY STINSON

Orange Cake

2 eggs
3/4 cup cold water
2 cups flour
2 cups sugar
1 orange (put through food chopper)
2 teaspoons baking powder

Beat together the eggs and sugar. Then add the other ingredients. Mix well and bake in moderate oven.

LENA MURDY

Feather Cocoanut Cake

7/8 cup sugar
2 teaspoons baking powder
2 tablespoons shortening
1 teaspoon flavoring
1 1/2 cups flour
1/2 cup milk
1 egg
1/2 cup grated cocoanut

Sift the dry ingredients. Add melted shortening and beaten egg to the milk and add to dry ingredients. Mix well; add flavoring and grated cocoanut. Bake in a greased loaf pan in moderate oven about thirty-five to forty-five minutes. Before serving sprinkle with a little powdered sugar or ice with a white icing and sprinkle with cocoanut.

BERTHA PENNICK

Ingrain Cake

1 cup brown sugar
1 cup sour milk
3/4 cup butter and lard, mixed
2 eggs
1 1/2 cups flour
1 cup chopped raisins
1 teaspoon nutmeg
1 teaspoon baking soda (dissolved in a little hot water)
1 teaspoon cinnamon
1/2 teaspoon allspice
2 tablespoons New Orleans molasses

Mix well together and bake in moderate oven about forty minutes.

Shellbark Cake

2 cups pulverized sugar
3/4 cup butter
1 cup milk
2 1/2 cups flour
1 cup nut meats
Whites 5 eggs
1 teaspoon baking powder

Cream butter and sugar; add slowly the milk, then the flour previously sifted. Beat well together; add whites of eggs and then the baking powder. Bake in two layers and ice with boiled icing.

MARY M. HIBBS

White Fruit Cake

(A Southern Recipe)

1 pound granulated sugar
3/4 pound butter
7 eggs
1 pound raisins
1 pound currants
1 pound nut meats
1/2 pound citron
1/2 pound figs
2 nutmegs grated
1 large spoon cloves
1 large spoon cinnamon
1 quart flour
2 wineglasses fruit juice

Bake in a moderate oven four and a half hours.

MARY M. HIBBS

Lightning Cake

1/4 cup butter
1 cup sugar
1 teaspoon baking powder
1 egg
1 1/4 cups flour
1 teaspoon vanilla
Milk

Melt the butter; break the egg in it; beat it up and fill the cup with milk; add the sugar, flour, baking powder and vanilla. This is exceedingly nice served with a hot sauce.

MRS. HENRY TETLOW

Electric Cake

1 cup flour
1 teaspoon baking powder
2 eggs
1 cup sugar
1 cup melted butter
1 teaspoon vanilla
Milk

Sift well together the flour, sugar and baking powder. Melt the butter; beat the eggs into it and fill the cup with milk; then add the vanilla. Mix the two mixtures together and put in greased pan. Bake about twenty-five minutes.

LENA MURDY

Gold Cake

1 cup butter
2 cups sugar
1/2 cup sweet milk
3 cups flour
Yolks 6 eggs and 1 whole egg
1 teaspoon cream tartar
1/2 teaspoon soda
Lemon flavoring

Bake in layers.

An orange frosting to be used with this is:

Juice of an orange; also the grated rind, with enough confectioners' sugar to make it smooth and creamy, or stiffer, if you like.

MRS. E. S. HIBBS

Lady Cake

2 1/2 cups granulated sugar
1 cup butter
Whites 6 eggs
3 1/2 cups flour
2 teaspoons baking powder
1 cup milk
1 tablespoon rose water
1/2 teaspoon bitter almond

Cream the butter and sugar together and add to this the flour and baking powder alternately with milk; then the flavoring. Beat hard, then fold in the stiffly beaten egg whites and bake in a loaf in a moderate oven.

Ice with white icing.

MARY M. HIBBS

Caramel Cake

2 eggs
1/2 cup sugar
1/2 cup butter
1/2 cup sour milk
1/2 cake chocolate
1/2 cup boiling water
1 teaspoon soda
2 cups flour (scant)

Put chocolate and soda in boiling water and beat until dissolved and light.

ICING

1 cup sugar
1 cup milk
1 teaspoon vanilla
Butter

Boil until it spins a thread and beat.

ANN W. PECHIN

Ice Cream Cake

Whites 8 eggs
3 cups flour
1/2 cup sweet milk
2 cups pulverized sugar
1 cup butter
2 teaspoons baking powder
Vanilla

Mix the flour and baking powder together. Then add the balance of the ingredients. Bake in jelly cake pans. Put together with boiled icing.

ANN W. PECHIN

Rose Cake

1/2 cup butter
1 3/4 cups sugar
5 eggs (whites only)
1 cup milk
2 3/4 cups flour
3 teaspoons baking powder

Use rose flavoring extract.

ALVERTA P. ANDERSON

Plain Cake

2 cups sugar
3/4 cup butter
1 cup milk
4 eggs
2 1/2 cups flour
3 teaspoons baking powder
1 teaspoon vanilla

MISS TACY BROOKS

White Cake

1 cup milk (full)
1/2 cup butter
2 cups sugar
2 1/2 cups flour
1 heaping teaspoon baking powder
4 eggs (whites only)

MISS TACY BROOKS

Puff Cake

1/2 cup butter
1 3/4 cups sugar
1 cup milk
3 cups flour
3 eggs
2 teaspoons baking powder
1 teaspoon vanilla

MISS TACY BROOKS

Pound Cake

1 pound butter
1 pound sugar
1 pound flour
10 large or 12 small eggs
Wine glass rose water

Beat butter and sugar to a very light cream; add yolks of eggs, beaten light; then flour, flavoring, and last of all the beaten egg whites. Put buttered paper in pan and bake in a moderate oven.

MRS. E. S. HIBBS

Devil's Food

2 cups granulated sugar
1 cup grated chocolate
3 eggs (yolks only)
1 teaspoon soda
1 1/2 cups milk
1/2 cup butter
2 cups flour (sifted)

Boil together one cup of sugar, one cup of milk and the chocolate. Set aside and cool.

Dissolve the soda in boiling water. Mix together the other ingredients except the soda; add the boiled chocolate; last of all the soda. Bake in a quick oven.

ANN W. PECHIN

Ginger Cake

1 cup molasses
1 tablespoon ginger
1 egg, well beaten
1 tablespoon cinnamon
2 cups flour
1/2 cup lard, or lard and butter
1 teaspoon soda
1/2 cup sugar
1 cup sour milk
1/2 teaspoon salt
1/2 cup chopped black walnuts (scant)
1 tablespoon hot water

Melt together on the stove the molasses, lard and ginger. Then add the sugar, egg, milk, cinnamon, salt and flour. Beat until light and then add the walnuts. Dissolve the soda in the hot water and stir in. Bake in shallow pans in moderate oven about twenty minutes.

MRS. C. HENRY STINSON

Gingerbread

1/2 cup shortening
2 1/3 cups flour
1 cup molasses
1 egg
1 cup sour milk
1 3/4 teaspoons soda
1 teaspoon salt
1 teaspoon ginger

Melt shortening; add molasses and well beaten egg. Sift dry ingredients and add to first mixture alternately with milk. Bake twenty-five to thirty minutes.

Mrs. Henry Tetlow

Apple Sauce Fruit Cake Without Milk

1 cup brown sugar
1 1/2 cups apple sauce
2 1/2 cups flour
1/2 cup shortening
1 teaspoon powdered cloves
1 pound raisins
1 teaspoon powdered cinnamon
1 teaspoon grated nutmeg
2 teaspoons baking soda
1/2 teaspoon salt
3 tablespoons vinegar

Cream shortening and sugar together; add apple sauce, flour, raisins, salt and soda mixed with the vinegar. Mix and pour into greased and floured cake pan and bake in moderate oven.

Bertha Pennick

Cake Without Butter, Egg or Milk

1 pound raisins
1/2 cup lard
1 teaspoon cinnamon
1 teaspoon nutmeg
4 cups flour
1 cup cold water
2 cups brown sugar
1 teaspoon cloves
1 teaspoon salt
1 teaspoon baking soda

Stew the raisins for about fifteen minutes in about two cups of water. Cream sugar and lard together; then add baking soda, spices and salt. Add flour last.

Miss Tacy Brooks

Butterless, Eggless and Milkless Cake

1 cup brown sugar
2 cups seeded raisins
1/4 teaspoon grated nutmeg
1 teaspoon ground cinnamon
1 teaspoon baking soda
1 cup water
1/3 cup lard
Pinch salt
1 teaspoon ground cloves
2 cups flour
1/2 teaspoon baking powder

Boil together for three minutes the sugar, raisins, nutmeg, cinnamon, lard, salt, cloves and water; then let cool. When cold, add the flour in which the baking powder has been sifted. Dissolve the baking soda in hot water and add this to the mixture. Bake in a moderate oven.

BERTHA PENNICK

Delicious Coffee Cake

2 tablespoons butter
1 egg, beaten
1 3/4 cups flour
Salt
1/2 cup sugar
3/4 cup milk
1 1/2 teaspoons baking powder
Cinnamon

Cream the butter and sugar; add the egg, milk, salt and flour, into which the baking powder has been sifted. Spread in a shallow greased pan and sprinkle with sugar and cinnamon. Bake in a moderate oven half an hour.

MRS. HENRY TETLOW

Coffee Cake

1 cup cold coffee
1 egg
1 cup molasses
1 cup butter
1 cup sugar
2 cups raisins
4 cups flour, light
2 teaspoons baking powder

MISS TACY BROOKS

Crumb Cake

3 1/2 cups flour
1 cup lard
2 eggs, well beaten
2 teaspoons baking powder
1 1/2 cups sugar
1 cup milk
Pinch salt

Mix together the flour, lard, baking powder, salt and sugar. Make a dough like pie dough. Take out two large handfuls of the mixture for crumbs. To the balance add the eggs and milk.

BERTHA PENNICK

Crullers

2 eggs
1 cup granulated sugar
1/2 cup milk
1 teaspoon butter
Grated nutmeg
2 teaspoons baking powder
Flour to make dough stiff enough to handle

Mix in the order given, putting the dry ingredients, except the sugar, into one cup of the flour; then add the rest of the flour. Roll out one-third of an inch thick and cut with a ring cutter. Fry in deep, hot fat. Drain on paper. More butter may be used if crullers are liked richer.

MRS. BENJ. E. BUCHANAN

Cruller Balls

2 cups flour
1 cup sugar
3 tablespoons melted lard
1 cup sour milk
1 teaspoon soda
1 egg
Nutmeg

Drop teaspoonful in hot lard; sprinkle with pulverized sugar.

MRS. WM. H. ALLERTON

New England Doughnuts

1 cup sugar
1 saltspoon nutmeg
1 cup milk
Butter size of a walnut
2 eggs
Grated rind 1 lemon
2 teaspoons baking powder
Flour
Pinch salt

Cream the sugar and butter; add the eggs; beat ten minutes. Add the balance of the ingredients and flour enough to roll but not too stiff. Fry in deep fat.

MRS. HENRY TETLOW

Drop Doughnuts

1 pint sweet milk
3 eggs
2 teaspoons baking powder
Cinnamon
1 cup granulated sugar
Butter size of a walnut
Nutmeg
Pinch salt

Mix together the milk, sugar, eggs, butter, salt, nutmeg and cinnamon. Add flour enough to make the spoon stand upright in the mixture; then add the baking powder and beat until very light. Drop by dessert spoonsful into boiling lard, and after taking out of lard, dust them with pulverized sugar.

MRS. E. S. HIBBS

Brambles

1 cup chopped raisins
1 cup sugar
1/4 teaspoon allspice
Butter size of a walnut
1/2 cup cake crumbs
Juice 1 lemon
1/2 teaspoon cinnamon
1/8 teaspoon cloves
1 egg (beaten)
Pinch salt

Put on pie crust and cover with crust which has been pricked with fork. Bake slowly and cut in squares.

MRS. WILLIAM H. BLAKEY

Mashed Potato Doughnuts

1 pint mashed potatoes
1 cup warm water
1 cup butter
(half lard if you wish)
1 cup yeast
2 cups sugar
3 eggs, well beaten
Flour

Mix together and let stand overnight the potatoes, yeast, warm water and one cup of sugar. In the morning add the balance of the sugar, the eggs and flour enough to make a dough. Let rise; then roll out and cut. Then let rise one-half hour and fry. Do not let them get too light before frying.

ANN W. PECHIN

Snickadoodles

2 cups sugar
2 eggs
4 cups flour
2 cups raisins
(currants or nuts)
1/2 cup butter
(or substitute)
1 cup milk
3 teaspoons baking
powder

Mix together all of the ingredients. Drop by spoonfuls on buttered tins; sprinkle thickly with mixed sugar and cinnamon, cocoanut, nuts or any preferred fruit. A very good plain cooky.

ANNA B. HARJES

Soft Ginger Cakes

3 cups brown sugar
1/2 cup molasses
1 pint sour cream
Flour to make thick
batter
Nutmeg and ginger
4 eggs (well beaten)
1 1/2 teaspoons cream of
tartar
3/4 teaspoon soda

MISS A. B. MOLONY

Ginger Snaps

1 1/2 cups molasses
1 tablespoon vinegar
1 cup lard and butter (mixed and warmed)
1/4 teaspoon nutmeg
1/2 cup granulated sugar
1 tablespoon soda
1 teaspoon cinnamon
Flour
Pinch cloves

Mix all of the ingredients together. Add flour enough to make a very stiff dough; roll out very thin and cut. Bake in moderate oven.

This quantity makes about two hundred ginger snaps.

DOROTHY WONSETLER

Ginger Snaps

1 pint molasses
1 cup brown sugar
1 cup butter
1 tablespoon soda
1 tablespoon ginger
4 heaping cups flour

Put molasses, sugar and butter on stove and let boil two minutes; stir in ginger and flour. Dissolve soda in hot water and add to mixture. Put on ice and roll at your leisure. Roll very thin.

MRS. S. CAMERON CORSON

Ginger Puffs

1 cup light brown sugar
1 teaspoon ginger
1 cup New Orleans molasses
1 cup melted lard (scant)
4 cups flour
1 egg
1 teaspoon cinnamon
2 level teaspoons soda
1 cup hot water
Salt

Dissolve the soda in the hot water. Mix all of the ingredients in order given. Drop by tablespoon, two inches apart, in buttered pans, and bake in quick oven.

LILA W. CALEY
L. H. D. SCHURCH

Ginger Cookies

1/2 cup brown sugar
1/2 cup molasses
1 egg, well beaten
1/2 teaspoon soda
1/2 cup butter
Grated rind 1 orange
1/2 tablespoon ginger
Flour
Pinch salt

Boil together for six minutes the sugar, butter and molasses. Cool to lukewarm and add the grated rind of an orange, egg, ginger, salt, soda, dissolved in boiling water, and flour enough to make a stiff dough. Chill; then roll in a thin sheet; cut with butter and bake a light brown.

If mixture spreads when rolling, add a little water and more flour; mix and roll again.

ELLA WRIGHT

Macaroons

Whites 3 eggs
1 cup sugar
2 cups nut meats (hickory nuts)
2 tablespoons flour

Beat whites light; stir in the sugar; then beat about ten minutes; stir in sifted flour and nut meats. Drop by the spoonful on buttered paper. Bake in moderate oven.

MRS. HENDERSON SUPPLEE, SR.

Almond Macaroons

1 pound almond paste
3 well beaten eggs (whites only)
1 pound XXXX sugar
1/2 teaspoon baking powder

LINDA HALL D. SCHURCH

Sand Tarts

1 pound sugar
1 pound flour
3/4 pound butter
2 eggs
Nuts or raisins

Cream butter and sugar; add the yolks, well beaten, and the stiffly beaten whites; put on ice and roll very thin. Brush with white of egg and sprinkle with granulated sugar. Place a nut or raisin in center of tart.

MRS. S. CAMERON CORSON

Jelly Roll

3 eggs, beaten light
1/4 cup cold water
1 cup flour
1 cup sugar
1 even teaspoon baking powder
Grated rind 1 lemon
Pinch salt

Bake in long pans; turn out upon a cloth; spread with jelly; roll while warm.

ELLA R. WRIGHT

Jumbles

1 heaping cup sugar
1/2 cup butter (large)
2 eggs
1 cup milk
2 teaspoons baking powder (heaping)
2½ large cups flour
2 teaspoons vanilla
1 cup currants

DOROTHY WONSETLER

Shrewsbury Cakes

1/2 pound currants
5 eggs
3/4 pound sugar
1 quart flour
1/2 pound butter
Nutmeg

Roll thin and cut in small cakes.

MISS A. B. MOLONY

Christmas Meringue Jumbles

3 eggs (yolks only)
1/2 pound XXXX sugar
1/2 pound butter
1/2 pound flour
Lemon flavoring

MERINGUE

1/4 pound orange and lemon peel and citron, ground fine
1 tablespoon cinnamon
3 eggs (whites only)
1 pound XXXX sugar
1 pound almonds, ground fine

Roll out the jumbles and cut in small oblong or round shapes. Place about half a teaspoon of the meringue on top and bake in moderate oven a light brown.

CLARISSA L. DAVIS
L. H. D. SCHURCH

Walnut Wafers

2 eggs
1/2 pound brown sugar
1/2 pound walnut meats, broken, but not chopped
3 level tablespoons flour
1/4 teaspoonful baking powder

Beat eggs and sugar; add dry ingredients and bake in quick oven. Remove from pan while warm.

ANNA B. HARJES

Kisses

Three tablespoons of granulated sugar to each egg white. One tablespoon of vinegar to every six eggs. Beat the egg whites very stiff; fold in the sugar; add the flavoring; drop on brown paper, and bake in a moderate oven.

MRS. HENDERSON SUPPLEE, SR.

Small Cakes

4 eggs
2 cups flour
1 cup warm milk
2 cups sugar
2 teaspoons baking powder
1 teaspoon vanilla

Beat the eggs lightly; add sugar; then the flour into which the baking powder has been sifted; alternate flour with the milk; then add the vanilla.

ICING

1/2 pound butter, creamed
1 pound confectioners' sugar
2 teaspoons vanilla
Cream

Thin with cream.

MRS. F. P. CROFT

English Cookies

1 pound granulated sugar
3 eggs (keep whites out)
Flour
1/2 pound butter
1/2 cup sweet milk
English walnuts

Add flour enough to make dough roll out very thin. Brush each with white of egg and sprinkle with granulated sugar. Put half an English walnut on the top of each cooky.

DOROTHY WONSETLER

Nut Cookies

2 cups light brown sugar
3 eggs
1/2 cup oatmeal
3 teaspoons baking powder
1 level teaspoon salt
1 cup butter
2 cups nuts, chopped
2 1/2 cups flour
1 1/2 teaspoons cinnamon

Cream the butter and sugar; add the beaten eggs. Mix together the chopped nuts and oatmeal; add to mixture. Add the balance of the dry ingredients and mix thoroughly. Form little balls and drop on buttered tins. Cook in moderate oven.

MRS. C. HENRY STINSON

Thin Rich Cookies

1 cup butter
1 cup sugar
3 eggs
Flour

Beat all to a cream, then add just enough flour to mix and roll thin.

MRS. BENJ. E. BUCHANAN

Cousin Sarah's Cookies

1 cup sugar
1 cup lard
2 teaspoons baking soda
1 egg
1 1/4 cups New Orleans molasses
1 cup sour milk
1 teaspoon vinegar
1 teaspoon cinnamon
Flour

Dissolve the baking soda in the vinegar. Mix together all the ingredients, adding enough flour to make dough stiff enough to roll. Cut out and bake.

ANN W. PECHIN

Nut Cookies

1 cup sugar
Whites of 3 eggs
1/2 pound chopped nuts

MRS. W. H. ALLERTON

Currant Cookies

1 cup butter
2 cups sugar
1 tablespoon baking powder
4 eggs
1 cup currants (floured)
1/2 teaspoon salt
Flour enough to make a soft dough

MRS. HENRY TETLOW

ICINGS

Water Icing

2 cups XXXX sugar
2 tablespoons orange juice
Grated rind 1 orange
2 tablespoons boiling water

Stir until sufficiently soft to spread nicely. Use at once. Lemon, vanilla or almond flavoring may be used.

NINA B. READ

Caramel Icing

2 1/2 cups brown sugar
3/4 cup milk
1 inch butter across a pound print

Boil from five to ten minutes; then beat until thick enough to spread.

NINA B. READ

Mocha Frosting

2 cups confectioners' sugar
2 tablespoons butter
2 tablespoons strong hot coffee

Cream butter; add sugar; beat well. Add coffee and beat slightly again.

NINA B. READ

Icing

2 eggs (whites only)
1/2 saltspoon cream of tartar
1 tablespoon water
2 cups XXXX sugar

Put the whites of the eggs in a very clean bowl; add the water and cream of tartar; beat just a moment. Add gradually, beating all the while, the sugar. Beat hard for ten minutes and use at once.

NINA B. READ

Cream Icing

2 cups XXXX sugar
1/2 cup good cream

Add vanilla or caramel. Must be sufficiently soft to pour.

NINA B. READ

Cooked Icing

1 cup sugar
1 egg white
or
3/4 cup sugar and no egg white
1/4 cup water
1/2 teaspoon cream of tartar

Cook sugar, water and cream of tartar to a cream. When syrup spins a thread three inches long, put in beaten egg white. You can add fifteen quartered marshmallows and beat mixture. Stir until it begins to pile up in the center of the bowl and does not sink back. There will be small lumps of marshmallows throughout the icing. Or you can add six marshmallows to hot syrup before adding egg white. This makes a softer icing.

GERTRUDE GREUL

PIES

Pie Crust

1 cup melted lard (not too hot)
1 teaspoon salt
1/2 cup ice water
2 3/4 cups flour

Mix together the lard, salt and ice water. Add to this the flour and blend well. Set on ice for two hours, when it will be ready to roll. Roll out very thin. Will keep on ice for a week.

Mrs. Oliver Goldsmith

Presented by Mrs. Henry Tetlow

Lemon Meringue Pie

2 cups sugar
1 lemon (grated rind and juice)
4 eggs (yolks only)
2 cups boiling water
6 tablespoons flour
Butter size of an egg

Mix ingredients, put in pie crust, and when done put meringue on top and brown in oven.

MERINGUE

4 tablespoons pulverized sugar
4 eggs (whites only)

Beat until stiff the whites of eggs and sugar.

Mrs. S. Cameron Corson

English Lemon Pie

1 cup sugar
1 cup milk
2 lemons
2 eggs
1 large tablespoon flour
Butter size of walnut

Cream sugar and butter; add rind and juice of lemons; yolk of eggs; flour; milk, and last whites of eggs, well beaten. Bake in slow oven until firm. Makes one large pie or two small pies.

Mrs. Nathan Hallowell

Delicious Lemon Pie

1 1/4 cups milk
2 egg yolks
1 heaping tablespoon cornstarch
3/4 cup sugar
Pinch salt
Juice and grated rind 1 lemon

Beat yolks; add milk, sugar, salt, and cornstarch, dissolved in a little milk. Put on to cook and stir until mixture thickens. Add lemon juice.

Bake pie crust and add mixture when a little cool. Use whites of eggs for meringue, mixed with two tablespoons of granulated sugar. Spread over pie and bake in a quick oven until brown.

Mrs. H. C. Gresh

Cheese Pie

1 pint milk
1 large cup cottage cheese
1/2 cup sugar
2 or 3 eggs
1 tablespoon flour

Mix cheese, sugar and flour together; add beaten egg yolks; then the milk, being careful not to make too thin before adding beaten whites. Sprinkle in a bit of cinnamon and pour into a crust that has been very slightly baked. Bake in moderate oven.

Anna B. Harjes

Crumb Pie

3 cups flour
1 cup sugar
1/2 cup lard
1 cup molasses
1 cup boiling water
1 1/2 teaspoons baking soda
Pinch salt

Mix molasses, water and soda; fill in pie crust; make crumbs of flour, lard and sugar. Add to molasses and water and bake. Makes four pies.

Alverta P. Anderson

Crumb Pie

3 cups flour
1 cup butter
Cinnamon
1 cup granulated sugar
1 teaspoon baking powder
1 cup New Orleans molasses
1 cup cold water

Rub together the flour, sugar and butter. Then add the baking powder and cinnamon to taste.

Mix in a bowl the molasses and cold water. Have ready the crusts in the pie dishes; pour this mixture into them; sprinkle the crumbs into it and bake.

MRS. E. S. HIBBS

Mock Mince Pie

1 pound raisins
1/2 pound soda crackers rolled finely
Butter size of a walnut
1 teaspoon cinnamon
Vinegar
Sugar to taste
Vanilla

MRS. WILLIAM H. ALLERTON

Shoe Flies (some call Washington Pie)

1 cup molasses
1 cup hot water
1 teaspoon baking soda dissolved in hot water

CRUMBS

3 cups flour
1 cup sugar
1/2 cup butter

Put molasses mixture on pie crust; then divide the crumbs. Makes three ordinary size pies.

BERTHA PENNICK

Washington Pie

3 eggs
1/2 cup cream
1 cup molasses
1 tablespoon ginger
1 cup brown sugar
1 teaspoon baking powder
1 teaspoon cinnamon
2 cups sifted flour

Separate the eggs. Beat the yolks until light. Add to them the sugar and cream. Put the baking powder into the molasses; stir until the molasses foams; then add to the other mixture the cinnamon, ginger, flour, and last, the well-beaten whites of the eggs.

1 cup powdered sugar
Grated rind 1 lemon

Put the sugar in a bowl; add the grated rind of the lemon, and moisten with sufficient water (hot) to pour with a spoon over the pies, and allow to cool.

Canadian Filling for Tarts

3/4 cup currants (well washed)
1 cup brown sugar
1/2 cup butter
1 egg

Mix ingredients well together and heat gently over fire; then fill the pastry shells and bake.

LENA MURDY

Lemon Butter Filling for Pastry Shells

1 pound butter
6 eggs
Rind and juice 5 lemons
1 pound sugar

Put into a double boiler and cook, stirring constantly, until about as thick as honey.

MRS. THOMAS MURDY

ENTRÉES AND LUNCHEON DISHES

Eggs and Cheese Timbals

4 eggs
4 tablespoons grated cheese
1 cup milk
Salt and pepper

Beat the eggs together; add the milk, cheese, salt and pepper to taste. Pour into buttered timbal cups and bake twenty minutes in a moderate oven. Set the cups in a pan of hot water. Serve with a cream sauce, and put small rounds of toast under the timbals.

CREAM SAUCE

2 tablespoons butter
1/4 teaspoon salt
Pepper
1 tablespoon milk or cream
Flour

Put the butter in a saucepan; stir until melted; add flour mixed with seasoning; stir until thoroughly blended; add milk gradually; stirring constantly; let boil two minutes.

Mrs. John S. Kennedy

Scalloped Cheese

2 eggs
Bread
1 pint milk
Grated cheese

Cover the bottom of a pudding dish with well-buttered slices of bread from which the crust has been removed. Cover with a thick layer of grated cheese; next another layer of buttered bread. Sprinkle with salt and finish with a thick layer of cheese. Beat the eggs well and stir in the milk. Pour this over the cheese and bake in a hot oven until a nice brown on top.

Mary M. Hibbs

Cheese Patties

2 eggs
Flour
Butter
Milk
Grated American cheese
Salt and pepper

Make a white sauce of the butter, flour and milk; add the beaten yolks of the eggs; season to taste; add the grated cheese; set away to cool. Make patty cases and when ready to serve, beat the whites of the eggs light and fold into the cheese mixture; put into the cases and heat. Serve instantly.

Mrs. Henderson Supplee, Sr.

Cheese Souffle

Bread
3 or 4 eggs
Flour
Grated cheese
Milk
Salt and pepper

Stale bread, not quite an inch thick, buttered generously. Put in a baking pan, filling up all spaces. Add layer of grated cheese and another of buttered bread. Beat the eggs well. Add to as many cups of milk as there are eggs one tablespoon of flour, salt, pepper, and a heaping tablespoon of grated cheese for each egg. Pour this mixture over the bread, bake in a moderate oven until it puffs up and is brown.

Mrs. Louise Stockton Emory

Toasted Cheese and Onions

Butter a slice of bread and spread with cream cheese; cover cheese with sliced onions; add salt and pepper; toast in oven until the cheese and onions are soft and slightly browned.

Dorothy Wonsetler

Bread and Cheese Pudding

2 eggs
Bread
Salt
1 pint milk
Grated cheese
Dash paprika

Lay in fireproof dish slices of stale bread; cover thickly with grated cheese. Beat well the eggs and milk; season well; pour over bread, and bake in a moderate oven until brown.

ANNA B. HARJES

Egg Souffle

1 tablespoon flour
1 tablespoon butter
1 cup milk
A little salt
5 eggs

Boil all together until moderately thick. Cool slightly and add to the beaten yolks of the eggs; then fold in the beaten whites. Turn into a buttered dish and bake twenty minutes.

MARY M. HIBBS

Omelet

3 eggs
1/2 cup milk
1 tablespoon flour thinned with the milk
Butter

Separate eggs and beat yolks very light; add flour, milk, salt and lastly fold in the stiffly beaten egg whites. Pour into a pan about ten or eleven inches in diameter in which butter has been melted. Cook rather slowly until brown underneath. Set for a few minutes in oven; then fold over and serve at once. To pour over it creamed dried beef or creamed oysters makes a heartier dish.

ANNA B. HARJES

Eggs a la Creme

12 hard-boiled eggs
1 large tablespoon flour
Bread crumbs
Onion
1/4 pound butter
1 gill cream
Chopped parsley
Salt and pepper

Slice the eggs. Cut some crusts of bread very thin and put around the sides and in bottom of baking dish; place the sliced eggs in dish, covering with bread crumbs, salt and pepper. Rub together the flour and butter; add some parsley, a little onion, cream, salt and pepper; stir over the fire until it begins to boil; pour over the eggs; cover the top with grated bread; bake until a light brown.

MRS. JOHN S. KENNEDY

A Nice Breakfast Dish

2 ounces butter
8 eggs
Grated cheese
Cream
Salt and pepper

Spread the bottom of a dish with the butter; cover with grated cheese; break the eggs on the cheese; season with salt and pepper; pour a little cream on the top; add about two more ounces of grated cheese. Set the dish in a moderate oven until brown.

MRS. H. C. GRESH

Salmon Pudding

1 can salmon
Dash paprika
Milk
Juice 1/2 lemon
2 eggs
Salt

Mash the salmon; add salt, paprika, and lemon juice. Beat the eggs and add enough milk to make a batter-like consistency. Pour in buttered mold; strew with dried bread crumbs; dot with butter, and bake about forty-five minutes in a moderate oven.

ANNA B. HARJES

Creamed Eggs

6 hard-boiled eggs
Butter size of an egg
1 pint milk
Flour
Salt and pepper

Put the milk into a double boiler. When it comes to a scald, add the butter; thicken with flour rubbed in a little milk until smooth; salt and pepper to taste. When the mixture is as thick as drawn butter, add the chopped whites. Turn all into a hot platter and press the yolks through a course strainer over the top of the mixture.

MRS. L. B. TAYLOR

Egg Croquettes

3 hard-boiled eggs, chopped fine
1/2 pint cream
1 tablespoon butter
2 tablespoons flour
Red pepper, salt, chopped parsley and grated onion to taste

Bring butter to boil; add flour; then cream. Stir until smooth; then add egg and seasoning. Spread the mixture in a meat dish to cool for a few hours; then mold and dip in egg and bread crumbs. After this place in a *cold* place to set, preferably not in an ice chest; then fry in deep lard. This quantity makes six croquettes.

MARY M. HIBBS

Escalloped Potatoes With Dried Beef

Peel and cut potatoes in slices as for frying; put in bottom of a mold dots of butter; then a layer of potatoes. Dust with flour, a little salt and pepper. Now a layer of dried beef and another layer of potatoes, flour and seasoning. Cover with milk. Cook covered in a moderate oven for about an hour, then uncover for about a half hour.

ANNA B. HARJES

Woodlawn Souffle

Bread
3 or 4 eggs
Sugar
Cinnamon
Milk
Salt and pepper

Take bread a day or more old; cut pieces about two and a half inches long, one and a half inches wide, one and a half inches thick; soak in milk until softened. Beat the eggs; add two tablespoons of milk for each egg; salt and pepper. Put the milk-soaked bread in this; fry in deep fat; drain on brown paper, and serve at once with mixed cinnamon and sugar. It can also be used as a garnish for stewed chicken.

MRS. LOUISE STOCKTON EMORY

Salmon Loaf

1 can salmon
4 eggs
1 cup rolled bread crumbs
1 cup milk
2 tablespoons melted butter
1 tablespoon salt
Pinch cayenne pepper
Grated onion

Mix all together and steam for one hour. Serve hot with following sauce:

SAUCE

2 tablespoons butter
1 heaping tablespoon flour
1 pint heated milk
4 tablespoons tomato
Salt and cayenne pepper

Melt the butter; add the flour. When boiling add the heated milk, a little salt and pepper, and the tomato. Stir all together.

MRS. BENJAMIN E. BUCHANAN

Left-Over Meat or Fish

Make one large biscuit or smaller ones, as desired, according to your favorite recipe for hot biscuits. Cream meat or fish; season according to taste and pour between and over the split biscuit.

ANNA B. HARJES

Salmon Croquettes

1 can salmon
2 tablespoons flour
2 eggs
1 tablespoon chopped parsley
Grating of nutmeg
1 tablespoon butter
1 pint milk
1 teaspoon salt
Onion juice
Dash pepper

Drain and mash the salmon. Cook together the butter and flour; add the milk; stir and cook until thick and smooth. Take from fire and add the yolks of the eggs. To the salmon add the salt, parsley, onion juice, nutmeg, and pepper. Add to the white sauce and turn out to cool. When cold, form; dip in beaten egg and bread crumbs and fry in hot fat.

ANNA B. HARJES

Stuffed Cucumbers

(Delicate and Delicious)

Boil large, firm cucumbers until tender; cut open and scoop out the seeds; fill with fine bread crumbs well seasoned, and a little minced ham or veal. Fasten the cucumber together with tapes; put in a baking pan with a large cup of water and a good-sized piece of butter; baste often and bake one-half hour.

MRS. C. HENRY STINSON

Corn Patties

12 ears corn
2 eggs
1/2 teaspoon salt

Grate the corn; beat into this the yolk of the eggs and the salt; and lastly the stiffly beaten whites of the eggs.

Fry in deep hot lard.

MRS. E. S. HIBBS

Italian Spaghetti

(Good)

1 pound Italian spaghetti

Have water boiling; add salt; drop in spaghetti and boil about twenty minutes.

SAUCE

1 quart canned tomatoes
3 onions
1 garlic, diced
3 peppers
Pinch salt
Dash cayenne pepper
1/2 pound bacon, fried and diced

Boil together for about two hours. Put spaghetti on platter and pour over it the bacon and tomato sauce. Serve piping hot.

Mrs. Walter J. Hunsperger

Cabbage Rolls

Scald a head of cabbage with large leaves until wilted and ribs are softened. Cook an onion in butter until a golden brown. Add to this a cup of uncooked rice and any desired amount of left-over meat which has been passed through the meat chopper. On a leaf of cabbage lay a tablespoon of the mixture, roll, turning in the sides of the leaf. Lay close together in a boiler, cover with water in which cabbage was scalded and stewed and strained tomatoes. (Tomato soup is very nice.) Add seasoning and a tablespoon of lemon juice and cook one hour.

Anna B. Harjes

Ham and Noodles

Put in a mold a layer of broad noodles or macaroni (cooked); then a layer of ground cooked ham. Continue until mold is nearly full. Make a custard of beaten egg and milk sufficient to cover and bake in a moderate oven.

Anna B. Harjes

Bavarian Casserole

Chop cold left-over meat or fresh meat very fine. Squeeze over it a small amount of lemon juice, and add chopped green peppers and onions; also plenty of butter, pepper and salt. Mix well with meat stock or gravy. Make pancakes; roll the meat in the pancakes, and place the balls in a casserole. Let bake in oven until well browned.

DOROTHY WONSETLER

Shad Roe With Omelet

Dip roe in flour and fry. Cut in half lengthwise, or in smaller pieces to suit. Pour over it and omelet mixture, and cook as you would an ordinary omelet.

ANNA B. HARJES

Fond Doe

1 tablespoon butter
1 gill milk
1 scant teaspoon salt
1 tablespoon flour
3 tablespoons finely grated cheese
2 eggs (beaten separately)
Pinch cayenne

Mix together the flour and butter; stir over fire until they boil; add the milk. This makes a thick white sauce and must be stirred constantly to prevent burning. When smooth stir in the cheese, salt, and pepper; turn into a bowl and stir into it the eggs (beaten separately), putting the whites in last. Pour into a baking dish and bake in a quick oven. Serve as soon as brown or it will fall. As this rises very much, only fill the dish half full and bake fifteen minutes.

MARY M. HIBBS

Cocoanut Casserole Chicken

Remove cocoanut milk and all of cocoanut except about one-quarter inch near shell. Remove chicken from bones; pack it in the cocoanut, and add a very little salt. Cover top of cocoanut with pie crust dough to seal it. Stand cocoanut shell in pan of cold water and cook slowly in moderate oven two hours.

J. Howell

Contributed by Mrs. Henry Tetlow

PRESERVES

Grapefruit Marmalade

1 grapefruit
1 lemon
3 oranges
Sugar

Put through a chopper the grapefruit, oranges, and lemon. Add three cups of water to each cup of pulp; let stand overnight. Cook until tender; then add a pint of sugar to pint of marmalade, and cook until jellied.

ANNA S. RIDDLE

Grapefruit Marmalade

1 orange
1 lemon
1 grapefruit
Sugar

Slice all three rinds and all of the fruit, cutting out the bitter center of the grapefruit and taking off most of the white from the rind. After adding exactly the amount of water that you have of the mixture, let stand overnight in a granite or earthen kettle. Next morning boil ten minutes; cover and let stand another night. The third morning add as much sugar as there is of the mixture, and boil to the consistency of jelly. The lemons and other rinds may be put through the fruit chopper instead of slicing.

MRS. BENJ. E. BUCHANAN

Strawberry and Pineapple Marmalade

Use one part of cut-up pineapple; two parts of strawberries, and three parts of white sugar. Cook until thick as jam.

This is delicious.

MRS. C. HENRY STINSON

Rhubarb Marmalade

1 quart rhubarb
6 oranges
1 1/2 pounds granulated sugar

Cut the rhubarb in small pieces; add the oranges and sugar. Remove only the white rind and seeds, slicing the orange peel; add to the mixture and boil slowly until thick.

Three oranges may be used instead of six, and one pound of fine seedless raisins.

Mrs. C. Henry Stinson

Rhubarb Marmalade

4 pounds rhubarb
1 1/2 lemons, rind only
1 pound shelled English walnuts
3 pounds granulated sugar

Skin the rhubarb and cut into one-half pieces; add the sugar and lemon rind. Let stand twenty-four hours; drain off syrup and boil it three-quarters of an hour; add the English walnuts. Mix together and boil fifteen minutes; put in jelly glass.

This makes a good sandwich.

Mrs. C. Henry Stinson

Cranberry Mold

4 cups cranberries
1 cup water
2 1/2 cups sugar

Cook the cranberries and water together until the berries are soft; strain; add the sugar; stir until dissolved, but do not boil. Turn into an earthen or glass mold which has been wet with cold water. Enough for six persons.

Bertha Pennick

Cranberry Sauce

1 quart cranberries
1 cup water
1 cup sugar
1/4 (level) teaspoon baking soda
Pinch salt

Pick and wash the cranberries; put in pan with water and cover. As they begin to boil, remove the cover; while they are cooking, mash with a wooden potato masher. Add the sugar and keep mashing until all are fine. Then add the soda and stir until it stops frothing. Take from the stove and strain through a course strainer. This makes a thick sauce.

Lemon Butter

3 eggs
1 cup sugar
Piece of butter size of an egg
1 lemon (juice and rind)

Cook in double boiler and stir until thick.

MRS. F. B. WONSETLER

Ginger Pears

5 pounds Kieffer pears
3 cups water
2 lemons (juice and rind)
5 pounds granulated sugar
2 ounces green ginger root

Cut the pears in one-quarter or one-eighth pieces; add the balance of the ingredients with the exception of the lemon rind. Let it simmer on back of range until pears are clear. This will probably take nearly five hours.

Boil the lemon rind in a little water by itself until it is soft; then add to the pears. This will prevent its getting hard.

MARY M. HIBBS

Tomato Butter

4 pounds tomatoes, skinned and seeds taken out
3 pounds apples
4 pounds sugar
2 lemons, cut in slices

Mix all together and boil four hours.

MISS A. B. MOLONY

Spiced Peaches

7 pounds fruit
1 glass vinegar
1/2 ounce stick cinnamon
3 pounds sugar
1 glass water
1/2 ounce whole cloves

Boil sugar, vinegar, water, cinnamon, and cloves for a minute; pour over the fruit; let stand overnight. In the morning boil fruit and syrup half an hour.

MRS. AMOS ALBERTSON

Contributed by MRS. S. CAMERON CORSON

Cherry Compote

Weigh cherries (large, sound and seeded); cover over night with vinegar. In the morning pour off the vinegar and add same amount of sugar as cherries. Stir daily for ten days; jar. Not necessary to seal.

LILA W. CALEY
L. H. D. SCHURCH

Peach Conserve

3 pounds peaches, cut small
3 pounds granulated sugar
1 pound raisins
3 oranges, juice and rind
1/4 pound English walnuts

Put nuts, raisins and oranges through grinder. Boil until pretty thick.

Grapes may be used in the same way.

MARY M. HIBBS

Delicious Strawberries

Equal parts of strawberries and sugar. Cover the berries with the sugar and let stand several hours. Then boil twelve minutes. Put in shallow meat platters for twenty-four hours. Then put in jelly glasses (while cold).

Mince Meat

7 pounds apples	1 pound citron
4 pounds beef	2 ounces cinnamon
2 pounds suet	Three nutmegs
5 pounds sugar	Teaspoon allspice
2 pounds raisins	Juice 2 lemons
Rind of 1, juice of 2 oranges	2 pounds currants

Wet with sweet cider, or fruit juices.

MRS. SUMMERILL

PICKLES

"Buck and Breck"

1 peck green tomatoes
3 heads cabbage
1 dozen large onions
Vinegar
1 tablespoon ground pepper
1 tablespoon cloves
3 tablespoons celery seed
1/2 peck ripe tomatoes
3 dozen peppers, red and green
3 pounds sugar
1 teacup grated horseradish
1 tablespoon mustard
1 tablespoon mace
Salt

Cut up fine the tomatoes, cabbage, peppers, and onions; salt heavily; drain well. Put in a kettle with the sugar and enough vinegar to cover. Stew one hour. Just before removing from the fire add the balance of the ingredients.

Miss Delia P. Gibson

Chow Chow

2 cauliflowers
1/2 peck string beans
6 peppers
1 quart nasturtiums
2 jars French mustard
1/4 pound mustard seed
2 ounces tumeric powder
1 dozen cucumbers
1/2 peck green tomatoes
1 quart small onions
Salt
1/4 pound yellow mustard
1 ounce ground black pepper
Cider vinegar

Cut up the cauliflowers, cucumbers, string beans, tomatoes, peppers, onions, and nasturtiums; sprinkle with salt; let stand twenty-four hours. To one gallon add one-half gallon good cider vinegar. Make a paste of the spices and vinegar; pour on vegetables; boil until tender—about twenty minutes.

Mrs. F. P. Croft

Corn Pickle

3 stalks celery
12 ears corn
5 onions
3 red peppers
3 green peppers
2 cups sugar
Butter size of an egg
2 tablespoons salt
2 tablespoon mustard
1/2 teaspoon tumeric
1 1/2 pints vinegar

Boil twenty minutes.

MISS TACY BROOKS

Cold Catsup

1/2 peck ripe tomatoes, peeled
1 cup sugar
1 cup salt
1 cup black and yellow mustard seed
1 cup grated horse radish
2 tablespoons black pepper
2 tablespoons red pepper
1 tablespoon ground cloves
2 tablespoons ground cinnamon
2 tablespoons celery seed
1 quart best cider vinegar

Cut fine and take out all the hard parts; drain over night in a colander. Then add the other ingredients. Mix all well together and it is ready for use.

MRS. E. S. HIBBS

Old-Fashioned Corn Relish

1 dozen ears corn, or canned corn
3 red peppers
1/4 pound ground mustard
1 quart cider vinegar
1 large head cabbage
1 Spanish onion
2 large cups white sugar
1 1/2 tablespoons salt

Dissolve the mustard and sugar in vinegar; heat. Cut the corn from the cob and chop with cabbage, onion, and peppers; put into the hot vinegar and cook until tender. Seal in glass jars.

MRS. C. HENRY STINSON

Pepper Sauce

1 dozen green peppers
1 dozen red peppers
6 long hot peppers
16 white onions
3 cups vinegar
2 cups sugar
Celery seed
1 tablespoon salt

Boil one-half hour and bottle.

ANN W. PECHIN

Corn Salad

8 large ears sweet corn
3 large onions
1 small head cabbage
1 bunch celery
1/4 cup salt
3 red peppers (the seeds taken out without touching the walls or the peppers)
1 1/2 quarts cider vinegar
2 heaping teaspoons mustard (dissolved and stirred in last)

Chop all ingredients except the corn; boil together twenty minutes. Add the mustard and can boiling hot.

ANN W. PECHIN

Green Tomato Pickle

1 peck green tomatoes
2 quarts mild vinegar
Salt
1/2 peck big onions
4 cups granulated sugar
Spices

Cut tomatoes and onions in fairly thin slices; put in bowl in alternate layers, a little salt between; cover and press with heavy weight over night. Pour off all the water and add the sugar and vinegar. Get about five cents worth each of the following whole spices: cloves, allspice, cinnamon, mustard seed, and a little celery seed; tie in a bag; put in with the tomato and onion mixture; cook until tender. If preferred, some of the celery and mustard seed can be put in loose. Throw away the bag of spices. Pickle can be kept in stone crock.

MRS. J. L. ADAMS

Onion and Pepper Pickle

18 green peppers
18 large onions
3 teaspoons celery seed
12 red peppers
1/2 cup salt
3 cups granulated sugar
1 quart and 1 cup vinegar

Put the onions and peppers through meat grinder; sprinkle salt over this and stir well. Pour over this mixture about one quart boiling water and drain. Repeat this once more; add sugar, celery seed, and vinegar. Mix all together in large kettle and cook fifteen minutes. Put in jars.

MRS. WILLIAM FISHER

Spanish Sauce

3 1/2 quarts shredded cabbage
6 bell peppers
1 tablespoon mustard seed
1 tablespoon tumeric
1/2 cup flour
2 1/2 quarts shredded green tomatoes
1 tablespoon celery seed
2 quarts vinegar
1 tablespoon mustard
1 1/2 pounds sugar
Salt

Salt vegetables and squeeze out of water; boil one-half hour. Mix together the tumeric, mustard, flour, mixed with water, and sugar. Boil together and bottle.

ANN W. PECHIN

Cucumber Sauce

1 red pepper
1 dozen large cucumbers
2 stalks celery
1 green pepper
1 small tablespoon yellow mustard seed
4 good sized onions
1 cup sugar
1 pint white vinegar

Cut the cucumbers fine; mix with onions; salt, and let stand over night. In the morning add the balance of the ingredients and boil for a few minutes.

MISS TACY BROOKS

Mustard Pickle

3 pints vinegar
3/4 cup brown sugar
1/2 ounce tumeric
1/2 saltspoon cayenne pepper
1 head cauliflower
1 pint small onions
1/4 and 1/2 quarter pound yellow mustard
Nearly 1/2 bottle best olive oil
1/2 ounce black pepper
50 small pickles
3 bunches celery

Make a dressing of the vinegar, mustard, sugar, olive oil, tumeric and pepper. Parboil the onions until clear; parboil the cauliflower. Put celery in dressing just after it is mixed and come to a boil. Let this boil five minutes; then put in pickles and let boil; add cauliflower and onions at same time and boil five minutes. Then it is ready to bottle.

MRS. FRANK S. HUSTON

Chili Sauce

24 ripe tomatoes
3 red peppers
3 onions
1 pint vinegar
1 tablespoon celery seed
1 tablespoon cloves
1 tablespoon cinnamon
1 tablespoon mustard seed
1/2 tablespoon allspice
Nasturtium seeds

Chop all fine and boil two hours; cool and bottle. Fine to mix with mayonnaise for Russian dressing.

MRS. GEORGE C. KIME

Chili Sauce

24 ripe tomatoes
5 onions
4 green peppers
2 tablespoons salt
1/2 cup sugar
1 teaspoon cloves
1 teaspoon allspice
1 teaspoon cinnamon
1 pint vinegar

Cook slowly for two hours. Bottle and seal.

MRS. F. B. WONSETLER

CANDY

Chocolate Fudge

1 pound XXXX sugar
1 small can Borden's milk
Butter size of a walnut
1 teaspoon vanilla
1/2 pound Baker's unsweetened chocolate
1 small carton Whitman's marshmallow whip

Cook together for eight minutes the sugar, chocolate and milk. Take from the fire and add the marshmallow whip, butter and vanilla. Beat all together until just stiff enough to pour in buttered pan. When cool, cut in squares.

MRS. WALTER J. HUNSPERGER

Fudge

2 ounces chocolate
2 cups sugar
3/4 cup milk
2 tablespoons liquid corn syrup
2 tablespoons butter
1 teaspoon vanilla

Cut chocolate in small pieces; add sugar, corn syrup and milk; stir until dissolved. Stir occasionally until soft ball is formed when tested in water; add butter, but do not stir until luke warm. Then add vanilla and beat until a little dropped from spoon holds its shape. Pour at once into greased pan.

MRS. HENRY TETLOW

Mad's Fudge

2 cups granulated sugar
1/2 cup milk
1/3 cup Karo
2 teaspoons butter
2 teaspoons vanillaa

Dissolve chocolate in pan; add milk, Karo and butter; let come to boil; then add sugar; stir a few times and cook for five minutes.

ANN W. PECHIN

Divinity Fudge

3 cups sugar
1/2 cup water
3/4 cup corn syrup
2 eggs, whites
2 cups nuts

To be treated the same as other fudge.

MRS. JOSEPH GEBELIN
Contributed by MRS. HENRY TETLOW

Caramels

1 pint brown sugar
1 cup cream
1/2 pint molasses
1 teaspoon vanilla
1/4 pound chocolate
Pinch soda

Boil about half an hour. When done, add soda and pour into buttered tins. When partly cold, turn out and cut into squares and wrap in oiled paper.

MARY M. HIBBS

Turkish Delight

3 cups granulated sugar
1 lemon
1 package Knox's gelatine (2 envelopes)
2 cups water
1 orange

Put sugar and one cup of water in a sauce pan and let come to a boil; then add the gelatine which has been soaked in the other cup of water; boil twenty-five minutes; add grated rind and juice of orange and lemon, and boil one minute longer. Take from fire and pour into a buttered dish. When cold, cut in squares and roll in granulated sugar. Three lemons may be used, if preferred.

Note: Before cutting into squares, turn it out of the pan on a board or table that has been sugared, and then cut into squares.

LENA MURDY

Chocolate Caramels

2 pounds granulated sugar
1 pint corn syrup
1 pint milk
Pinch salt
1/2 pound butter
1/2 pound chocolate

Put all in together. Try in cold water until just as you want them to be.

CARRIE SCHOENIAN

English Butter Scotch

1 pound brown sugar
6 ounces butter
1/4 cup water

Mix together and boil about thirty minutes slowly, without stirring, or until it forms a hard ball in cold water.

LENA MURDY

Date Loaf

2 cups sugar
1 cup milk
1 pound pecans
1 pound dates
Butter size of an egg

Cook the milk, sugar and butter until it makes a soft ball in cold water; add the nuts and dates and beat as fudge. Roll out in a napkin that has been wrung out in cold water. Make in a roll and place on the ice. When cold, cut in slices about as thick as bread, and sprinkle granulated sugar on both sides.

MRS. JOSEPH GEBELIN

Contributed by MRS. HENRY TETLOW

Pan Candy

2 cups granulated sugar
1/4 cup vinegar
1/2 cup water

Mix ingredients; boil, without stirring, until it will harden in cold water. Have tin pan buttered; spread nuts in pan and pour candy over nuts. Set in cool place to harden.

BEVERAGES

Grape Juice

1 peck grapes 3 quarts water

Sugar

Pick over the grapes, rejecting the unsound ones. Add the water to the grapes; heat slowly; mash and cook until all juice is freed; drain in jelly bag. To every quart of juice add two-thirds of a cup of granulated sugar; boil four minutes. Bottles and seal.

Charlotte M. Simons
L. H. D. Schurch

Grape Juice

To one gallon of grape juice take one pound of granulated sugar. Let come to a good boil, then bottle and seal.

Mrs. Benjamin E. Buchanan

Canned Grape Juice

Do not cook fruit before straining.

Mash the fresh-picked grapes in porcelain-lined kettle, using wooden masher and spoons; strain off the juice; run it through a strong, fine cheesecloth; heat to a smart boiling (no more) in porcelain kettle, and seal at once in hot fruit jars. Stand jars bottom up.

If they prove not air-tight, heat juice again, using a tighter rubber ring. Use no sugar and serve the pure juice.

Mrs. C. Henry Stinson

Lemonade

1 dozen lemons **1 or 1 1/2 pounds sugar**
2 quarts water

Put sugar and juice of lemons together to dissolve. Put lemon rinds in the water to soak. Pour together and add a block of ice three or four hours before using.

MRS. C. HENRY STINSON

Washington Punch

1 cup hot tea **1 cup sugar**
3/4 cup orange juice **1/3 cup lemon juice**
1 pint ginger ale **1 pint Apollinaris water**
Maraschino cherries **Slices of orange**

Pour the hot tea over the sugar. When dissolved, add the orange juice and lemon juice. Strain into punch bowl over a large piece of ice. Just before serving, add the ginger ale, Apollinaris water, a few slices of orange and some Maraschino cherries.

ETHEL W. GIBSON

Pineapple Syrup

7 pineapples **Sugar**

Cut one pineapple into small pieces; add the parings and cores of six pineapples. Put this into a kettle with water enough to nearly cover it, and boil slowly for one hour. Strain the liquid through a colander to reject the large pieces and then strain through a cheesecloth. Measure the liquid. To each cup allow three-quarters of a cup of granulated sugar. Cook the juice and sugar for ten minutes; remove all scum; then fill the jars to overflowing and seal tightly.

This makes a delicious hot-weather drink when added to cold water in proportion to one-third syrup to two-thirds water. Can also be served over vanilla ice cream or used in fruit sauces for puddings.

BERTHA PENNICK

Lime Cooler

(This makes nine punch glasses)

1/2 cup water **1/2 cup sugar**
1 orange (rind only) **4 limes (juice only)**
1/2 cup strawberry juice

Mix the sugar and water together and cook for three minutes. Pour this over the thin yellow shavings of the rind of the orange. When cool, add the juice of the limes and strawberry juice (preferably fresh strawberries).

This makes a delicious syrup. Dilute with charged water and shaved ice.

Prana syphon costs about $5.00.
Buy cartridges for syphon.
Use cartridges every time you charge the water.
Never put water in syphon above the red mark.
Allow the top room for gas.
Refreshing and not very heavy.
Syrup can be used for many combinations.

GERTRUDE GRUEL

Contributed by MRS. HENRY TETLOW

Raspberry Vinegar

3 quarts raspberries **1 pint cider vinegar**
Sugar

Pour the vinegar over the raspberries and let stand for three days. Then mash and strain through a bag. To every pint of juice add one pound of sugar. Boil gently for twenty minutes. When cold, put in bottles and seal with paraffin wax.

This makes a refreshing drink, with ice water added to suit strength needed.

MRS. THOMAS MURDY

FOR THE SICK

Beef Tea

1 pound lean beef **1 cup cold water**

Cut meat in small pieces or put through meat grinder. Put into pint jar; add the water; stand for fifteen or twenty minutes to draw out the juice. Put jar on a rack in a pan of cold water; heat very slowly for two hours. The water must not boil. Season, strain and when cool remove the fat. Serve hot or cold. Wet a cloth with cold water and strain beef tea (while hot) through it and not a particle of fat will remain.

Barley Water

2 tablespoons pearl barley **2 quarts water**

Mash and soak barley in cold water several hours and boil gently in same water for two hours, or put in double boiler and cook four hours, or until reduced one-half. Lemon juice and sugar, or salt, to taste may be added.

Scraped Beef

Scrape meat with a sharp knife from lean beef cut from the round until nothing but the tissue is left. Make into small balls and boil slowly for two minutes. Season and serve. For sandwiches, do not cook, but spread between thin slices of bread and season.

Orange Albumin

1 egg white **Juice 1 orange**

Sugar to taste

Add orange juice and sugar to white of egg and beat well. Chill on ice and serve cold.

Panada

Cut bread thin; toast in oven until a light brown and crisp. Break into a bowl; pour over plenty of boiling water and let soak until bread is soft; then add a little sugar, nutmeg to taste, and serve while hot.

MRS. E. S. HIBBS

MISCELLANEOUS

Chiffonade Sandwich

2 hard-boiled eggs
2 tablespoons finely chopped parsley
1 teaspoon salt
1/4 teaspoon paprika
1 1/4 tablespoon olive oil
1 teaspoon olives, cut small
2 tablespoons red pimento, cut in squares
1/2 tablespoon cider vinegar
1/2 teaspoon black pepper

Chop eggs with egg cutter, first cutting in lengthwise strips, and then turning egg and cutting in crosswise strips. This makes small uniform squares of egg. (Boil eggs thirty to forty-five minutes in low temperature in double boiler for dyspeptics. Otherwise put them on in cold water and allow to boil ten minutes.)

To the chopped eggs add the balance of the ingredients, cutting the pimento in squares with egg cutter or knife.

Make fresh preferably. Will keep, however, in glass jars on ice. Can be used as a salad dressing if more vinegar and oil are added.

Makes a fine, moist, train sandwich. This quantity makes about sixteen small square sandwiches.

Lucy G. Allen,
Boston School of Cookery

Ice Cream Sandwich

One layer of sponge cake and a layer of vanilla ice cream; another layer of sponge cake and another layer of vanilla ice cream. Pour hot chocolate sauce over, or use fruit-flavored ice cream and fruit juice.

Dorothy Wonsetler

Mexican Sandwich Filling

1 cup tomatoes, as little juice as possible
1/2 can Spanish pimentos
1 cup shredded beef
1/4 pound American cheese
Seasoning

Break beef into small pieces; put into saucepan and cook without extra fat until brown; add pimentos, cut small, tomatoes, and stew until well blended. Cut cheese into fine pieces and add, stirring until melted and well mixed. Season with salt, pepper and paprika to taste. Chill and spread between pieces of bread, rolls or on slices of toast. Mixture should be thick.

MRS. MARY H. SHAW

Delicious Canned Corn

11 cups corn cut fresh from cob
1 level cup sugar
1/2 cup salt
1 cup cold water

Cook all together fifteen or twenty minutes in agate kettle, or cook in jars thirty-five minutes. Seal in glass jars (hot) and turn upside-down until cold.

Eleven cups fill two cans.

The corn is much nicer if young.

MRS. C. HENRY STINSON

Canned Corn

To nine cups of corn cut from the cob add one cup of sugar and one-half cup of salt. Cover with cold water and boil fifteen minutes. Can while boiling hot and seal tightly.

MARY M. HIBBS

Oyster Sandwich

Cook small oysters in a little butter until their edges curl; then stir into a stiff mayonnaise which has a bit of finely chopped red pepper mixed with it; spread between thin slices of buttered bread.

Tomato, Sardine and Olive Sandwich

Between slices of buttered bread place slices of tomato, halved sardine and cut-up olives.

MRS. HENDERSON SUPPLEE, SR.

To Can Corn, Peas or Asparagus

Fill jars with the vegetable; cover with cold water, adding one teaspoon of salt to each pint jar; place lid on loosely, no rubber; put in boiler with cold water almost to top of the jar; cook for two hours; then put on rubber. If water has boiled down in the jars, fill with boiling water; screw lid on tight; put back in water and cook for one-half hour longer.

MARY M. HIBBS

Tomatoes Canned in Skins

Select medium-sized, not too ripe tomatoes. With a sharp knife remove a piece from the stem end, about the size of a grain of corn. Put inside the oven in shallow pans to heat through, but not long enough to become soft. Place in jars or new tin cans, only a few in each; fill to overflowing with boiling water and place the lid on at once, being careful that the jar is perfectly air-tight. In using tin cans, use two of the waxed strings. When ready to use, drain off the water. These may be used for frying or for salad.

MARY M. HIBBS

Virginia Salted Peanuts

Shell and blanch the green peanuts; then cook in boiling Mayola until a pale brown; sprinkle with salt.

IDA CONRAD MYERS
L. H. D. SCHURCH

Luncheon Menus

□ □ □

Chicken Bouillon Bread Sticks
Creamed Fish in Ramekins
Chicken Croquettes Peas
Mayonnaise of Tomato Toasted Wafers
Strawberry Parfait
Rolled Rose Wafers

□ □ □

Strawberry Cocktails in Small Glasses
Cream of Tomato Soup in Cups
Fish Cutlets Cream Sauce
Tiny Potato Balls
Broiled Chicken, Creamed Mushroom Sauce
Peas
Pineapple Salad in Pineapple Shell
Wafers Cream Cheese
Cafe Parfait Garnished with Candied Cherries
Coffee

□ □ □

Oyster Cocktails in Pepper Shells
Planked Shad Roe Sauce
Potatoes a la Duchesse
Chicory Salad Toast Crackers Camembert
Coffee

□ □ □

Sliced Strawberries mixed with Grape Fruit Pulp in Grape Fruit Skins
Lobster a la Newburg Potato Chips
Pocketbook Rolls
Breaded Chicken, Sauce Bechamel
Peas
Orange Salad with French Dressing
Wafers Cheese
Vanilla Ice Cream garnished with Fresh Strawberries
Coffee

Cold Beef, Aspic Potato Salad
Brown Bread Coffee
Canned Fruit Almond Loaf

□ □ □

In Chafing Dish
Creamed Sweetbreads with Mushrooms
Bread and Butter
Lemon Jelly Lady Fingers

□ □ □

Lamb Salad Nut Sandwiches
Cocoa, Whipped Cream Wafers

□ □ □

Clear Tomato Soup in cups with Whipped Cream
Broiled Spanish Mackerel, Maitre d'Hotel Butter
Potato Ball Cucumbers, French Dressing
Tongue in Aspic, Mayonnaise
Toast Fingers
Compote of Pears Vanilla Sauce
Coffee

□ □ □

Oyster Bouillon with Whipped Cream in Cups
Fried Smelts, Sauce Tartare
Rolls
Chicken Patties
Broiled Partridges Toast Rolled Bacon
French Fried Sweet Potatoes Peas
Waldorf Salad in Red Apple Cases
Whipped Cream with Maraschino Cherries
Toasted Crackers Brie
Coffee

A Group of Vegetable Dinners

Cream of Lettuce Soup
Eggs in Tomato Cases Peas
Corn Bread
Prune Souffle

□ □ □

Grape Fruit
Bean Croquettes Tomato Sauce
Baked Potatoes Spinach
Cress Salad
Wafers Cheese
Coffee

□ □ □

Vegetable Bouillon
Scalloped Parsnips Peas
Whole Wheat Bread
Cabbage Salad Nut Sandwiches
Banana Float

□ □ □

Tomato Soup Croutons
Cheese Croquettes Cream Sauce
Boiled Rice Peas
Dandelion Salad Wafers
Whipped Cream in Glasses

□ □ □

Cream of Corn Soup
Baked Stuffed Tomatoes Cream Sauce
Rice
Lettuce Salad
Wafers Cheese
Berries

Cream of Pea Soup Croutons
Corn Oysters Baked Tomatoes
Lettuce Salad
Raspberry Parfait Wafers

□ □ □

Vegetable Puree
Lime Bean Cakes Stewed Corn
Sliced Tomatoes
Charlotte Russe

□ □ □

Cream of Potato Soup Croutons
Nut Loaf Tomato Sauce
Squash
Celery and Apple Salad
Wafers Cheese
Cup Custards

□ □ □

Broiled Tomatoes on Toast
Lima Beans Cabbage
Corn on Cob
Sliced Peaches Cream

□ □ □

Cream of Beet Soup
Lentils Tomato Sauce
Rice
Fruit Sponge Cake

□ □ □

Puree of Lentils
Stuffed Sweet Peppers
Tomato Sauce Potatoes
Lettuce Salad
Wafers Cheese
Watermelon

Vegetable Soup
Baked Beans Tomato Sauce
Baked Potatoes
Celery Salad Nut Sandwiches
Apple Tart

Sunday Evening Supper Suggestions

Broiled Sardines Toast
Lemon Jelly Graham Wafers

□ □ □

Cold Boiled Halibut Steak
Sauce Tartare
Bread and Butter Sandwiches
Canned Peaches Sponge Cake

□ □ □

In Chafing Dish
Creamed Tripe with Mushrooms
Bread and Butter
Lettuce Salad Wafers
Canned Pears Angel's Food

□ □ □

In Chafing Dish
Macaroni Rarebit
Coffee
Lemon Jelly Wafers

□ □ □

In Chafing Dish
Creamed Chicken Rolls
Canned Fruit Cake
Tea

□ □ □

Salmon Salad
Brown Bread Sandwiches
Canned Fruit Wafers

Nut Sandwiches
Cocoa Fruit

□ □ □

Nut Sandwiches Salad
Cocoa Whipped Cream
Rolled Wafers

□ □ □

Chicken Salad
Bread and Butter Sandwiches
Tea

Hearty But Wholesome Combinations for School Children

Each lunch should include a meaty sandwich, a refreshing drink and a sweet; any of the following with a glass of milk or a cup of hot cocoa makes a light but adequate lunch:

1. Date bread sandwiches, spread with butter or cream cheese, peanut cookies, orange.
2. Biscuit sandwiches with chopped chicken, banana, two or three pieces of fudge.
3. Biscuit sandwiches with crisp lettuce, cup custard, filled cookies.
4. Graham biscuit sandwiches with chopped meat filling, homemade cinnamon buns, stewed apricots in custard cup.
5. Brown bread and butter sandwich, custard cup of baked beans, whole tomato, raisin drop cakes.
6. Whole wheat fruit bread sandwiches, cheese and pineapple filling, chocolate cup cake with icing.

HELPS and HINTS

Eggs for Winter

Eggs must be fresh and put down before June.

To fifteen quarts of water, boiled and cooled, add 1 quart of water glass and stand eggs on little end in stone crock. (Be sure the shells are hard and no cracked eggs.)

Vegetables as Medicines

Onions—Most substantial cure for nervous prostration and all nerve disorders. Soothing effect on consumptives. Fine for colds, coughs and scurvy, and known to cure grippe and pneumonia; also preventative of insomnia.

Cranberries—Serve as a cure for malaria and erysipelas.

Parsley—Aid to digestion and eaten with a heavy meal prevents dyspepsia.

Strawberries and Onions—Produce a creamy whiteness to the complexion.

To Make Baking Powder

1 pound cream of tartar **1 pound cornstarch**
1/2 pound baking soda

Mix and sift five times. Keep tight in a tin box. (As good as any you can buy.)

To Clean Old Tarnished Plate

Shred one pound yellow soap into two quarts of water and add a little washing soda. Whip with a stick or spoon until the lather froths; then boil the silver in the suds; remove; rinse in boiling water to remove the soap and polish with a cloth.

To Clean Old Brass or Copper

3/4 pound rotten stone (pulverized) **1 ounce oxalic acid**
1 1/2 ounces sweet oil
3/4 ounce gum arabic **Water to make a paste**

Rub on the article; polish the brass or copper with a cloth and then with a piece of leather.

MRS. C. HENRY STINSON

Vegetables as Medicines

Water cress is a blood purifier.
Lettuce—Soothing to nerves and good for insomnia.
Tomatoes—"Nature's calomel"—good for the liver.
Spinach—Good for the kidneys and for constipation.
Beets and **Potatoes**—Good for fattening.
Parsnips—Have same virtue as sarsaparilla.

Apples
Dates
Carrots
Brazil Nuts
Grapes
} Add to good health.

Raw Carrots cure indigestion.
Carrots, when cooked, cure asthma.
Celery—Wards off rheumatism and also good for nerves.

Eggs

"TO PUT DOWN"

To fifteen quarts boiled water, cooled, add one pint of "water glass"; put into a stone crock and place fresh eggs on the little ends. Be sure none are cracked.

To whites add a drop or two of cold water and less than a pinch of salt to yolks. Add one teaspoon of beaten whites to yolks (after they are beaten a little) and they will not stick to the egg beater, and grow lighter much more quickly.

MRS. C. HENRY STINSON

Ivy Poisoning

For ivy poisoning, sponge the poisoned parts well with alcohol. Go over the skin two or three times, using a clean cloth or sponge each time. Repeat the sponging in an hour.

To Remove

Iodine—Wash stain with alcohol, then rinse in soapy water.

Iron Rust—Soak thoroughly in lemon juice; sprinkle with salt and bleach in sun for several hours.

Tar—Soften with lard and soak in turpentine; scrape off surface dirt; sponge with turpentine and let dry.

Sewing Machine Oil—Rub with lard; let stand for several hours and wash in cold water and soap.

Scorch Stains—Wet and rub on soap; then bleach in the sun.

Chocolate and **Cocoa Stains**—Soak in cold water and rub; then wash in tepid water and soap.

Mildew—Soak in a weak solution of chloride of lime for several hours; then rinse in cold water.

Blood Stain—Place starch on stain and moisten with water; rub; repeat if necessary, and wash.

Ink—Soak in sour milk. If a dark stain remains, rinse in a weak solution of chloride of lime.

Grass Stains—Saturate thoroughly with kerosene and put in wash tub. Alcohol will also remove in same way.

Coffee and **Fruit Stains**—Put fabric over a bowl and pour boiling water on the stain until it disappears.

Rejuvenating Brooms

When broom bristles or brushes become soft from use, put a little common soda in hot water and dip them into it; let them lie in the water for five minutes; then dry in the sun.

Hair brushes, whisk-brooms, brush of a carpet sweeper or any brush can be treated with satisfactory results.

MRS. C. HENRY STINSON.

Temperature Guide

FOR BAKING

The best and most accurate method for determining oven temperatures is by the use of a good thermometer placed in the oven before heating.

This thermometer should register up to 600° F. or 300° C.

If you have no thermometer, the "Paper Test" given on page 132 will act as a good guide.

FOR DEEP FAT FRYING

Use a fat or syrup thermometer registering to 600° F. or 300° C.

If you have no thermometer, use the "Bread Test" on page 132.

FOR SUGAR SYRUPS

The thermometer used in deep fat frying is also satisfactory for cooking syrups.

If, however, you have a thermometer registering to 360° F. or 200° C., it will answer, as for ordinary candy-making you will rarely need a temperature higher than 350° F. or 195° C.

If you have no thermometer, use the "Cold Water Test" given on page 131.

For your convenience, the proper temperatures in degrees, as well as simple practical tests, are included in the tables.

All the above have been tested and worked out by the Educational Department, Royal Baking Powder Company, New York, N. Y.

Vegetables

Use some kind of vegetable each day to help keep well. Vegetables contain mineral salts which the body must have. Vegetables contain a wood fiber, cellulose, which gives bulk

to food and prevents constipation. The large amount of water which vegetables contain is good for the body.

Some vegetables, such as potatoes, peas, lima beans, corn, parsnips, beets, sweet potatoes and carrots contain sugar and starch which help keep the body warm. Other vegetables contain protein, as dried peas, dried beans, lentils. Iron-giving vegetables are dried beans, lettuce, lima beans, string beans, dried peas, cabbage, spinach and potatoes.

1/2 bushel tomatoes yields 7 or 8 quarts, cold-pack method.

1 peck spinach makes about 3 cups when cooked without water.

From 1 box strawberries about 2 cups juice.

1 1/2 cups walnuts shelled from 1 pound walnuts.

1 cup cream—1 1/2 cups whipped.

1/2 cup macaroni makes 1 1/4 cups cooked.

1 cup rice makes 3 to 4 cups cooked.

1 pound cheese—3 3/4 cups grated.

About 3 cups solid meat from 4-pound fowl.

Equivalent Measures

A	cup	1/2 pint
2	cups granulated sugar (or 1 pint)	1 pound
2	1/2 cups pulverized sugar	1 pound
1	pint brown sugar	13 ounces
1	pint Indian meal	1 pound, 1 ounce
1	pint water	1 pound
1	pint soft butter	1 pound
10	eggs (medium size)	1 pound
4	cups sifted flour	1 pound
1	tablespoon butter	1 ounce
1	full tablespoon flour	1 ounce
1	tablespoon liquid	1/2 ounce
1	wineglass or 4 tablespoons	1/2 gill
A	dash pepper	1/2 saltspoon

MRS. C. HENRY STINSON

For Sugar Syrups

If you have no thermometer, use "Cold Water Test." Cook syrup until it reaches stage indicated below. Test by dropping small amount of syrup in cold water.

Candy	Degrees Fahrenheit	Degrees Centigrade	Cold Water Test
Fudge	238°	114°	Soft Ball Stage
Fondant	238°	114°	Soft Ball Stage
Caramels	252°	122°	Hard Ball Stage
Penuche	238°	114°	Soft Ball Stage
Glaced Nuts	310°	154°	Crack Stage
Peanut Brittle	348°	176°	Caramel Stage

Temperatures for baking foods not included above and determined by your tests.

Food	Time	Oven	Degrees Fahrenheit	Degrees Centigrade	Paper Test

For Baking

If you have no thermometer, use "Paper Test." Oven is right temperature when piece of white paper placed in center of oven browns in time specified below for each food.

Food.	Time.	Oven	Degrees Fahrenheit	Degrees Centigrade	Paper Test
White Bread (yeast)..	60 min.	hot	*400°-350°	205°-177°	2 min.
White Bread (baking powder)	60 min.	moderate	375°	191°	3 min.
Parker House Rolls...	15-20 min.	hot	425°	218°	1 1/2 min.
Biscuits	10-15 min.	hot	475°	247°	1 1/2 min.
Muffins	20-25 min.	hot	400°	205°	1 1/2 min.
Cup Cakes.....	20-25 min.	hot	425°	218°	1 1/2 min.
Layer Cakes.....	15-20 min.	hot	†380°-400°	194°-205°	2 min.
Loaf Cakes.....	45-50 min.	moderate	†350°-375°	177°-191°	2 1/2 min.
Cookies	10-15 min.	hot	†380°-425°	194°-218°	2 min.
Angel and Sponge Cake	40-50 min.	moderate	350°	177°	3 1/2 min.
Custards	60 min.	slow	300°	149°	4 min.
Pastry Shells.....	10-15 min.	very hot	500°	260°	1 1/2 min.
Pie	30-40 min.	hot	*425°-400°	218°-205°	1 1/2 min.
Meat and Poultry.....	20-25 min. per lb.	very hot	*480°-360°	249°-183°	1 1/2 min.

*Reducing temperature last half of cooking.
†Depending upon kind of cake.

For Deep Fat Frying

If you have no thermometer, use the "Bread Test." Temperature is correct when small piece of bread dropped into fat browns in time specified below for each food.

Food.	Degrees Fahrenheit	Degrees Centigrade	Bread Test
Croquettes	385°	196°	40 seconds
Fritters	390°	199°	30 seconds
Oysters	390°	199°	30 seconds
Smelts and Other Fish.....	375°	191°	60 seconds
Codfish Balls	385°	196°	40 seconds
Doughnuts	375°-385°	191°-196°	60 seconds
French Fried Potatoes	395°	202°	20 seconds

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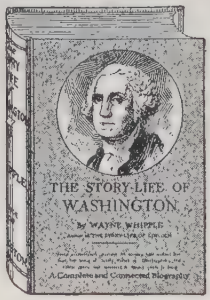

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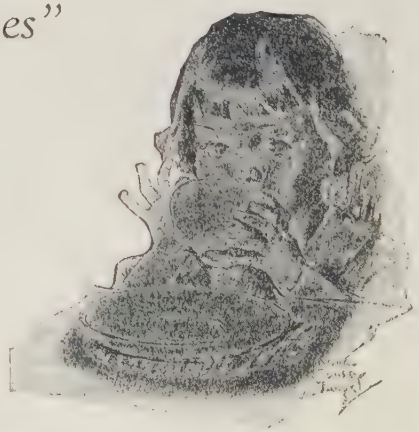

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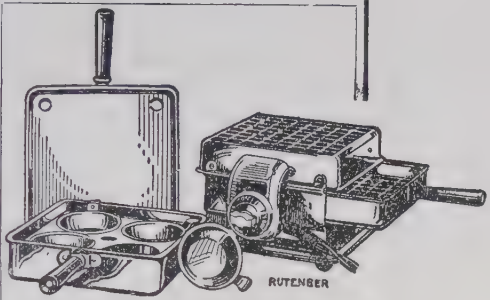

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